

Tom's dried fruit compote

Big batch made ahead (split in 2 for Saturday / Sunday morning).

- 2kg dried pitted prunes
- 2kg dried pitted apricots
- 2kg figs
- 350g sugar
- Lemon peel strips from 1 lemon
- 8 cloves
- 20g allspice

Simmer the dried fruit in just enough water to cover the fruit for 15 minutes

Add the cloves and lemon peel in a mesh bag, and the rest of the ingredients, maybe also a little water if it's dry. Simmer for another 10 - 15 minutes until the fruit has softened and the syrup has thickened.

Remove string bag and discard contents.

Chill, taste in the morning and add spices / sugar as needed.