

Fruit Compote with Estonian Rye Bread Crumbs and Vanilla Ice Cream

Compote:

2-3 cups of a combination of seasonal fruits and berries

Brown sugar and/or organic minimally processed sugar - to taste

Dark syrup, white wine, lemon juice, thyme, mint (all optional) - to taste

Orange rind, cinnamon stick, cardamom pods, clove, fresh ginger - to taste

Bread Crumbs:

2-3 cups Estonian Dark Rye bread cubes

Brown sugar - to taste

Cocoa powder - to taste

Cinnamon - to taste

In a large saucepan, heat sugar and juicier fruits in the pan for few minutes. Continue cooking and add grated ginger before adding the remaining fruit. Cook until the desired doneness and sweetness. Chill, or use it warm.

In a food processor, pulse 0.5" thick bread cubes until coarse mixture. In a nonstick pan, pour the breadcrumbs and sugar. Season with cocoa powder, and cinnamon, to taste. Stir constantly until sugar is melted and bread is slightly caramelized.

For dessert, serve compote in individual bowls, top it with bread crumbs and ice cream or whipped cream. For breakfast serve compote (or fresh fruit) and bread crumbs on top of yogurt.

Recipe by Garden Chef Tiina D'Souza



ATLANTA BOTANICAL GARDEN