

# Blueberry & Blackberry Compote with Sweet Mint Sugar and Yogurt

## Mint sugar Ingredients:

1/4 cup granulated sugar  
1/4 cup fresh mint leaves

## Mint sugar Ingredients:

1/2 cup blueberries  
1/2 cup blackberries  
1 lemon, juiced and zested  
3 T honey  
2 T cold water + 1 tsp cornstarch  
1 tsp lemon zest + 1 small lemon, juiced

## Method:

**Mint Sugar:** In a blender, combine both ingredients and blitz until sugar turns a slight green (make sure mint leaves are completely dry). Set aside for now. (Note: This can be saved in fridge for an extensive amount of time.)

**Compote:** In a saucepan, toss berries with honey over medium heat. Slowly stir and allow to sit for 20-30 second intervals. The released juices will start to become liquid. Gently smash some, but not all berries. Mix cornstarch into cold water and pour into pot with lemon zest and juice. Continue cooking until the compote is thick enough to coat the back of a spoon. Choose a yogurt of your choice (I like vanilla or honey flavored yogurts, as they don't compete with or overpower the berries)!

Sprinkle a light pinch of mint sugar on top and enjoy your summer berry dessert!

*Recipe by Garden Chef Ilene Rouamvongsor*



ATLANTA BOTANICAL GARDEN