



# Campfire Cooking

## FIG AND PEAR COMPOTE WITH MARMALADE AND STAR ANISE

### INGREDIENTS

- 250 ml (1 cup) white wine
- 2 star anise
- 6 cardamom pods
- 2 tbsp seville marmalade or orange marmalade
- 18 whole dried apricots
- 6 dried pear halves
- 6 whole dried figs
- 100 g dried muscatels (see Note), golden raisins (see Note) or sultanas
- 6 prunes, seeded
- Lightly whipped cream, to serve

### DIRECTIONS

1. Place wine, star anise, cardamom and 250ml water in a saucepan over medium–high heat. Bring to the boil, then remove from heat and stand for 30 minutes for flavours to infuse.
2. Return pan to medium–high heat and bring to the boil. Stir in marmalade and fruit and cook for 2 minutes or until fruit is rehydrated (dried fruit varies in moisture content; add more water if necessary). Remove from heat and set aside until cool; by then the fruit will be softened and the syrup thickened.
3. Divide among bowls and serve with cream.

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**SERVES: 6**

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