



# Strawberry Compote

## Ingredients

- 2 punnets fresh strawberries, hulled and halved
- 2 tbn maple syrup
- 1 cup water
- 3 star anise pods
- 1 tbn lemon juice



## Method

1. In a saucepan combine all the ingredients, bring to a boil and then reduce to a simmer.
2. Simmer for approx 20 minutes or until the water has reduced by about a half and has thickened slightly. Remove the star anise, place in a sterilised storage jar and refrigerate until served.

## Cook's notes

This mixture will easily keep in a proper storage jar in the refrigerator for up to a week... although dare I say it barely lasts that long! If you want to freeze it, it is best frozen in batches in small plastic containers so that you only defrost as much as you need at the time.