

# Dried Apricot Compote with cinnamon and vanilla

Preparation :  
**5 minutes**

Cooking time :  
**45 minutes**

Difficulty :  
**Easy**



SEVES 6



## INGREDIENTS

- 500 g of dried apricots
- 125 g of sugar
- 2 vanilla pods
- 2 sticks of cinnamon
- 50 g of shelled pistachios
- red currants (optional)

## PREPARATION

Put the apricots, sugar, cinnamon, vanilla (chopped in half) and pistachios with a little water in a large saucepan.

Cover and cook on a low heat for about 45 minutes.

Stir to avoid sticking and add a little water from time to time.

Put the compote into ramekins and leave to cool before serving.

If you wish, add some red currants for decoration.



*Apricots come from the apricot tree, which is native to in the Malatya region of Turkey.*