**Apple, Beetroot and Cranberry Compote**

**Season:** Winter

**Serves:** taste for 35 people

**Recipe source:** BBC Goodfood

**Fresh from the garden:** Beetroot

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| **Equipment:**  Chopping boards  Knives  Peelers  Box Graters  Zester  Citrus juicer  Measuring cups and spoons  Measuring scales  Medium saucepan  Spatula  4 small serving bowls | **Ingredients:**  2 apples  2 beetroots  Zest of 1 orange  250g frozen cranberries  2/3 cup fresh orange juice  1/3 cup maple syrup  1 teaspoon vanilla extract  2 teaspoons ground cinnamon  ¼ teaspoon ground cardamom |

**What to do:**

1. Core and dice the apples into small chunks. Peel and grate the beetroot. Weigh cranberries. Zest orange. Add these ingredients to a medium saucepan.
2. Squeeze oranges to give 2/3 cup of juice. Add to the saucepan along with the maple syrup and vanilla. Add spices.
3. Bring to the boil over a medium heat and then lower to a simmer for 30 minutes, adding a little water, 1 tablespoon at a time, if needed. Stir regularly.
4. Divide among 4 serving bowls.