Panasonic Cooking

Strawberry Compote

Awesome restaurant-style strawberry topping compote, perfect with pancakes, waffles, cheesecake or ice cream!

Ingredients:

2 - 1 lb packages (900 g) fresh strawberries

Lemon juice from one lemon

Lemon zest

1/2 cup (100 g) sugar

1/4 cup (57 ml) water

2 tbsp (12 g) cornstarch

Directions

1. Cut strawberries into equal size pieces. Leave small berries whole and cut larger ones into two or three.

2. Mix the sugar, cornstarch, water, lemon juice and zest.

3. Combine all ingredients with the strawberries and place into the multi cooker. Select the Compote setting, adjust the timer to 15 minutes, and press Start.