

Panasonic Cooking

Berry Compote

Follow this recipe, a sweet sauce for your favourite breakfast or dessert is so easy to make!

Ingredients:

3 cups of your favourite berries (strawberries, blueberries, raspberries, berry blends, etc)

½ cup white sugar

½ tsp lemon zest

Juice from ½ a lemon

1½ tbsp cornstarch

½ cup apple juice

Directions:

1. Whisk together all of the ingredients except the berries, place in the rice cooker pan and add the berries.
2. Close the lid, select the Steam setting, adjust the timer to two minutes, and press Start. The timer will begin to count down when the mixture begins to boil.
3. Once hear the beep, remove the compote from the pan. When it's cool, it is ready to serve.