Kiwifruit and Pear Compote with Lemon

20–30 Min

Preparation

1. Cut the kiwifruits in half, use a spoon to remove the flesh and finely dice. Also finely dice the pears, making sure you remove the core. Depending on how big the grapes are either leave them whole or cut them in half.
2. Now mix the apple juice with the lime zest and the juice of the lime and garnish with 1 tsp. of chopped Kotányi Lemon Peel. Bring everything to the boil. As soon as the juice is boiling, add the fruit. Now bring all the ingredients back to the boil.
3. Dilute the cornstarch with 6 tablespoons of water, then add to the other ingredients and bring it to the boil for around 1–2 minutes.
4. The compote is best served cold. We recommend leaving the kiwifruit and pear compote to cool in the fridge for 2 hours then enjoying it fresh.

Ingredients 2 Portions

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2 piece	Kiwifruits
1 piece	Pear
125 g	Green grapes
125 ml	Apple juice
1 tsp.	Organic lime zest
1 tbsp.	Lime juice
1 tbsp.	Cornstarch
1 tsp.	Lemon Peel, Chopped
1 cup	Fresh mint