

Compote Of Gooseberries

Ingredients

Syrup made by recipe No. 1512; to 1 pint of syrup allow nearly a quart of gooseberries.

Method

Top and tail the gooseberries, which should not be very ripe, and pour over them some boiling water; then take them out, and plunge them into cold water, with which has been mixed a tablespoonful of vinegar, which will assist to keep the fruit a good colour. Make a pint of syrup by recipe No. 1512, and when it boils, drain the gooseberries and put them in; simmer them gently until the fruit is nicely pulped and tender, without being broken; then dish the gooseberries on a glass dish, boil the syrup for 2 or 3 minutes, pour over the gooseberries, and serve cold.

Source: Mrs Beeton's Book of Household Management (1861)

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