

Compote Of Greengages

Ingredients

1 pint of syrup made by recipe No. 1512, 1 quart of greengages.

Method

Make a syrup by recipe No. 1512, skim it well, and put in the greengages when the syrup is boiling, having previously removed the stalks and stones from the fruit. Boil gently for 1/4 hour, or until the fruit is tender; but take care not to let it break, as the appearance of the dish would be spoiled were the fruit reduced to a pulp. Take the greengages carefully out, place them on a glass dish, boil the syrup for another 5 minutes, let it cool a little, pour over the fruit, and, when cold, it will be ready for use.

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

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