





APRICOT COMPOTE FILLING

APRICOT COMPOTE FILLING

Ingredients	Total weight: ~ 337 g	100%
Honey	16 g	5%
 Fresh or frozen apricots (pitted) 	99 g	30%
 Sugar 	20 g	6%
Pectin NH	3.4 g	1%
 Apricot puree 	190 g	56%
Lemon juice	9 g	2%

- 1 Put the honey into a saucepan and warm it up until it boils. Then add fresh or frozen diced apricots without defrosting them. Cook them in their natural juices until they have softened slightly over low heat.
- Meanwhile, mix the pectin with sugar using a whisk. Add it to the room temperature apricot puree while stirring constantly.
- Next, add this puree, sugar and pectin mixture to the apricots in the saucepan. Bring the mixture to a boil and cook it for about 10-15 seconds. When the compote has boiled, remove it from the heat.
- 4 Add the lemon juice and mix with a whisk.
- 5 Transfer the finished compote into a mixing bowl and place it in the fridge until needed.
- 6 Use it to fill your pastry creations.











