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### **Fruit compote with labneh, maple syrup, and olive oil**

This compote starts with a dry caramel that is suspended with vinegar, which keeps it from being too cloyingly sweet. It's a perfect thing to put together when there are too many fruits and berries in the house in danger of going uneaten. I love it with tangy, rich labneh, the Lebanese strained yogurt, but it wouldn't be terrible spooned over vanilla ice cream, either.

#### **From the Market**

Berries and/or stone  
Fruit  
Labneh

#### **At Home**

Sugar  
Unseasoned rice vinegar  
Olive oil  
Maple Syrup  
Flaky Sea Salt

#### **Spin It**

Any juicy, ripe fruit is fair game, but don't use bananas (they're too starchy).  
Ice cream, ricotta, or cottage cheese for the labneh.

#### **Spin It**

Cider vinegar or Banyuls vinegar instead of rice vinegar.  
Honey or pomegranate molasses instead of maple syrup.

Makes 2 Cups

½ cup sugar, plus more to taste  
1 tablespoon unseasoned rice vinegar, plus more to taste  
12 ounces mixed juicy fruit (such as sliced peaches, blackberries, and/or strawberries)  
2 cups labneh or Greek yogurt  
Extra-virgin olive oil and maple syrup, for drizzling  
Flaky sea salt, for serving

In a small heavy saucepan, heat sugar over medium-high heat, stirring occasionally from edge toward center, until sugar starts to liquefy. Continue cooking, stirring to encourage even browning, until syrup turns into a medium amber caramel, about 4 minutes. Carefully add vinegar (mixture will bubble up violently and seize). Reduce heat to medium, add fruit, and



cook, stirring gently, until caramel relaxes and fruit is coated. Lower heat to medium and simmer until compote is thickened, fruit starts to break down, and mixture is very shiny and saucy, 6 to 8 minutes. Transfer to a heatproof container and let cool.

Taste and season with more sugar and/or vinegar, as desired. (Compote can be covered and chilled for up to 1 week.)

To serve, divide labneh among bowls and use a spoon to carve out a swoosh on the surface of each. Spoon some compote over, then drizzle with olive oil and maple syrup. Crush a pinch of flaky salt on top.



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