

Elma Kompostosu

Traditional Turkish apple compote (Elma Kompostosu) - a warm, comforting dessert made with tender apples, cinnamon, and sugar. Perfect winter treat.

10 min

HAZIRLIK

25 min

PIRME

35 min

TOPLAM

4

PORSIYON

Easy

ZORLUK

Elma Kompostosu

Malzemeler

- 8 apple
- 1 cup granulated sugar
- 1 cinnamon stick
- 6 cup water

Yapılışı

- Prepare the cooking liquid**
Add 6 cups water and 1 cinnamon stick to a large saucepan. Bring to a rolling boil over high heat, about 8-10 minutes.
- Prepare the apples**
Wash, peel, and core 8 apples. Cut each apple into 1-inch cubes, keeping pieces uniform for even cooking.
- Add the apple cubes to the boiling water. Return to a boil, then reduce heat to medium and cover the pot.
- Simmer the apples covered for 15-20 minutes until they are fork-tender but still hold their shape when gently pierced.
- Add 1 cup sugar to the pot and stir gently until completely dissolved, about 2-3 minutes. Avoid breaking up the apple pieces while stirring.
- Remove the lid and continue cooking for 5 more minutes to allow the syrup to thicken slightly and concentrate the flavors.
- Remove and discard the cinnamon stick. Ladle the compote into serving bowls, including both the apple pieces and the sweet cooking liquid.
- Serve warm or let cool to room temperature before refrigerating. The compote can be served chilled if preferred.

İpuçları

Choose apples that are firm and slightly tart - they'll hold their shape better during cooking and provide better flavor balance than overly sweet varieties.

Don't skip peeling the apples, as the skins can become tough and detract from the smooth, tender texture you want in the finished compote.

Cut apple pieces uniformly to ensure even cooking - aim for 1-inch cubes so some pieces don't overcook while others remain hard.

Keep the lid on during most of the cooking process to prevent the liquid from evaporating too quickly and the apples from browning.

Taste and adjust sweetness near the end of cooking, as different apple varieties will require different amounts of sugar to achieve the perfect balance.

Add the sugar gradually and stir gently to avoid breaking up the tender apple pieces once they start to soften.

Serve with both the fruit pieces and some of the flavored cooking liquid for the best experience - the syrup carries much of the cinnamon flavor.