

Papaya Compote

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Adding this luscious papaya compote to a slice or 2 of toasted sourdough - oh yes!
Thanks for the recipe @helen_goh_bakes

1 ripe papaya (about 600g after peeling + deseeding), cut roughly into pieces
200g castor sugar
½ vanilla bean (optional)
3 whole cloves
1 cinnamon stick
1 star anise
60ml lime juice (from 2 large limes)

Combine all ingredients in a medium saucepan + place over medium-low heat. Stir gently until the sugar dissolves, then increase the heat to medium + simmer gently, stirring occasionally for 30-40 minutes until the mixture looks like loose jam. Remove from heat + allow to cool - remove spices + vanilla bean. - then pour into a sterilized jar - (so delicious over ice cream!)