

Less than 1 hour

Serves 5-6

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Ingredients

Compote:

- 5 nectarines, halved
- 5 plums, halved
- ½ cup (125ml) honey
- ½ cup (125ml) water
- 1 star anise
- 1 vanilla pod, halved, or 2 tsp (10ml) vanilla extract

Crumble:

- ½ cup (50g) oats
- ½ cup (70g) nuts
- ¼ cup (25g) dried coconut flakes
- ½ cup (60g) pumpkin seeds
- ¼ cup (60ml) honey or sugar
- 3 Tbsp (45ml) butter

Method

1. Combine compote ingredients in a medium pot over low heat.
2. Bring to a very gentle simmer, cooking for 10-12 minutes.
3. Place oats in a large pan over high heat and toast for 5 minutes until browned.
4. Add nuts, coconut and pumpkin seeds and brown for 5 minutes or until toasty.
5. Stir in honey or sugar and butter (using a silicone spatula) and mix to ensure everything is well coated.
6. Serve compote scattered with crumble.

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