

Lemon Thyme Blackberry Compote



Ingredients

- 4 teaspoons fresh lemon thyme leaves
- 3 cups fresh blackberries
- 2 tablespoons creme de cassis, or black currant syrup
- 1 tablespoon fresh lemon juice
- 1 tablespoon sugar

Directions

Place lemon thyme in a mortar or small bowl; bruise with a pestle or wooden spoon to release its fragrance. Transfer to a medium bowl. Add 1/4 cup berries and mash with a fork. Add creme de cassis (or black currant syrup), lemon juice and sugar, stirring until sugar has dissolved. Add remaining berries and stir gently to coat with sauce.

Suggested Serving:

Place cinnamon flavored cookie wafer, your favorite waffle, or a slice of lemon pound cake on individual plates. Top with a scoop of vanilla ice cream, spoon on compote, and garnish with lemon thyme sprigs.