



Strawberry Compote

K-305-00

Desserts (Sauces and Toppings)

G4G Color Code

Green

Sodium Code

Low

Time

9 - 11 min.

Yield

100 Portions

Each Portion

¼ cup (2 oz)

Pan Size and Number

Nutrition Facts

Calories 39

Carbohydrates 10 g

Sugars* 7 g

Protein 0 g

Fat 0 g

Saturated Fat 0.0 g

Sodium 2 g

Calcium 9 mg

Fiber 1.2 g

Ingredients

Item	Measure	Weight	Approx issue
WATER	3 cup	1 lb 9 oz	
JUICE, LEMON, BOTTLED	1-½ cup	12-½ oz	
SUGAR, WHITE, GRANULATED	2 cup	14 oz	
CORNSTARCH	½ cup	2 oz	
STRAWBERRIES, FROZEN, SLICED	2-½ gal	12 lb 4 oz	

Directions

1. In a stock pot or steam-jacketed kettle, whisk together water, lemon juice, sugar and cornstarch. Cook over medium heat for 30 seconds, whisking constantly.
2. Add half of the strawberries to the sugar mixture, about 1-¼ gal (1 lb 2 oz). Bring mixture to a simmer and continue to cook for 5 to 6 minutes, stirring occasionally.
3. Add the remaining strawberries to mixture. Bring to a simmer and continue to cook for 4 to 5 minutes. CCP: Internal temperature must reach 135°F (57°C).
4. Remove strawberry compote from heat. Hold for warm service at 135°F (57°F).

Recipe Notes

1. Compotes may be served warm or chilled as a stand-alone menu item, or as a topping for ice cream or cake. Consider using fruit compote in place of canned toppings for pancakes, waffles and French toast at breakfast.
2. * Sugars represents the total grams of sugar in the recipe, naturally occurring and added sugar combined.