

# Strawberry Rhubarb Compote with a Vanilla Bean infused Coconut Cream

## Ingredients

### Compote

2 cups rhubarb, chopped  
2 cups fresh strawberries, sliced in quarters  
1 orange, juiced (or ¼ cup pulp free juice)  
1 tsp cardamom  
½ tsp ginger  
¼ tsp cinnamon  
½ cup honey

### Coconut Cream

2 vanilla beans (seeds) [1 tsp vanilla extract can be substituted]  
2 Tbsp unpasteurized honey  
2 cans of coconut milk, solid portion

### Suggested Garnish's

Fresh mint leaves  
Chopped strawberries  
Chopped pistachios

### Directions

1. Chop rhubarb and strawberries and combine them into a large pot with spices, orange juice and honey over medium heat
  - a. **\*NOTE\*** If you enjoy a tart flavor start by adding only ¼ cup of honey. When mixture has finished simmering, taste test, and add more honey until the desired sweetness is reached. ½ cup should achieve optimal sweetness.
2. Bring mixture to a boil and allow to boil for a few minutes until reducing the heat to low-medium
3. Allow mix to simmer until all the rhubarb has broken down and enough of the liquid has evaporated that the mix resembles a jam like consistency
4. If you find your mixture is fairly runny with a lot of extra juice allow it to simmer on low until the juices evaporate a bit more. Chill compote completely before serving.
5. To make the cream topping, open two cans of chilled (24hrs) coconut milk.
6. Carefully scoop out the solid portion into a mixing bowl, trying your best to leave the liquid portion behind
7. Slice open your vanilla bean pods and using a flat edged knife, remove seeds and add them to your coconut cream.
8. Begin whipping cream and vanilla bean on medium-high setting. After about a minute slowly drizzle in your honey until your mix is aerated enough to hold peaks. (You can stick this in fridge until ready to serve)
9. Garnish with fresh mint or chopped nuts and serve!
10. Enjoy!