

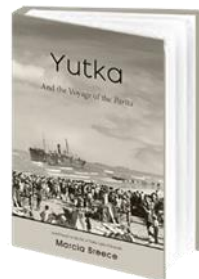
Marak Perot (Fruit Soup)

INGREDIENTS

3 apples, peeled, cored and thinly sliced
2 cups dried plums
1 cup dried apricots
 $\frac{3}{4}$ cup raisins
 $\frac{1}{4}$ cup sugar
 $1\frac{1}{2}$ tablespoons fresh lemon juice,
or more to taste

METHOD

Place apples, dried plums, dried apricots and raisins in a pot
Cover with 4 cups of water
Bring to a boil
Stir in sugar until dissolved
Reduce heat to medium low and cover.
Simmer for $1\frac{1}{2}$ hours, stirring occasionally, until the water becomes a thick syrup and prunes begin to dissolve.
Remove the lid for the last 10-15 minutes to reduce liquid
Remove fruit from heat and return to room temperature
Squeeze in fresh lemon juice (or more to taste)
Chill until fully chilled, at least 2 hours.
Serve $\frac{3}{4}$ cup portions in glass compote dishes.



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