



STEWED SATSUMAS



We sometimes receive huge boxes of satsumas and find this simple dessert goes down a treat with all ages. If you don't have cinnamon, star anise, cloves or ginger are a great alternative.

WHAT YOU NEED

INGREDIENTS

- 6 satsumas
- 50ml water
- 2 tbsps. sugar (the darker the better!)
- 1 stick cinnamon

METHOD

- 1** Place the water, sugar and cinnamon in a saucepan and heat over a medium heat. Peel the satsumas.
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- 2** Once the water syrup has reduced slightly, reduce the heat and place the satsumas in. Cook gently for 3 minutes then turn over the satsumas and cook the other side.
- 3** Turn off the heat once cooked and leave the fruit to rest in the syrup for 5 minutes to take on the extra flavour. Serve with a spoon of yogurt or crème fresh.