

Berry Compote Breakfast Bowl

Ingredients

2 cups fresh berries
1 cup of cane sugar
Half a lemon, juiced
Pinch of salt

You can use any medley of berries that you like! This will last about a week in the fridge.

Steps

- 1 Throw two cups of berries into a pan with one cup of cane sugar, the juice from half a lemon and a pinch of salt.
- 2 Let the mixture reduce until berries are burst and soft.
- 3 Separate the liquid from the berries through a sieve, reserving the liquid.
- 4 Return the liquid to the saucepan and reduce further.
- 5 Remove from heat and add back to berries (this process keeps the berries from being too runny).
- 6 Pour almond milk over 1.5 cups of homemade or store-bought granola
- 7 Top with fruit compote and enjoy!