

Persimmon Compote

Having a stash of this make-ahead spiced fruit topping in the fridge is like money in the bank. Use it to gussy up your favorite ice cream.



Ingredients

1 cup dry white wine

1/2 cup sugar

1 star anise

1 cinnamon stick

Kosher salt

4 Fuyu persimmons, peeled, cored, and each cut into 8 wedges

Ice cream, for serving

Directions

Step 1

Bring wine, sugar, star anise, cinnamon, and a pinch of salt to a boil in a saucepan. Reduce heat; simmer until thickened, about 7 minutes. Add persimmons. Simmer, covered, until tender, about 20 minutes. Transfer fruits to a bowl using a slotted spoon. Cook syrup until reduced by half, about 5 minutes. Pour over persimmons. Let cool. Refrigerate until chilled (up to 2 days). Serve over ice cream.