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Red Berry Compote (Rote Grütze)

This refreshing summer classic is served in many beach cafés along the German North Sea and Baltic Sea coasts.

Ingredients (serves 4)

- 500 g berries (fresh or frozen)
- 300 ml red fruit juice
- 50 g sugar
- 2–3 tbsp cornstarch

Quick Recipe

1. Bring the juice and sugar to a boil.
2. Mix the cornstarch with a little cold juice, then stir it into the boiling juice and let it thicken briefly.
3. Fold in the berries and bring to a boil once more.
4. Pour into bowls, chill, and serve, for example with vanilla sauce.