WASTE LESS, TASTE MORE 010

Give Extra Berries a Dessert Encore



TURN THE REMAINING FRUIT INTO A SAUCE.

If you bought more berries than you used for dessert, turn the sound extras into a compote. It can become a colorful finishing touch for another sweet course.

1 Set aside berries for cooking

Use fruit that is still good to eat. Discard spoiled or moldy berries rather than trying to rescue them in a sauce.

Why: A delicious compote starts with suitable fruit.

2 Cook to the texture you want

Simmer the berries with a little sugar and a splash of water or citrus juice, adjusting to the fruit's sweetness. Leave some pieces whole or blend for a smoother sauce.

Why: You can tailor the texture to the dessert you plan to serve.

3 Give the sauce a place on the plate

Spoon beside cheesecake, beneath a scoop of vanilla ice cream, or into a small dessert glass with yogurt.

Why: The berries become a deliberate component of the presentation.

KITCHEN NOTES

Taste before sweetening

The fruit and the dessert it accompanies will guide how much sugar you need.

Use contrast thoughtfully

A red berry sauce can provide a colorful accent beside a pale dessert.

Plan another occasion

Refrigerate promptly for a near-term use or freeze the compote for a later dessert.

THE PLATING MINDSET

The berries bought to finish one dessert can become the sauce that defines the next.