

## Spiced Dragon Fruit Compote

February

火龍賀歲

Makes 4 – 6 servings

### Syrup:

1 cup	pineapple juice
¼ cup	sugar
3 slices	ginger
2 pieces	star anise
1	cinnamon stick, about 2 inches long
2 stalks	lemongrass, bottom 4 inches only, crushed
1	dragon fruit
2	kiwi fruit, sliced
½ cup	blueberries
¼ cup	fresh longan, peeled and seeded (or canned)
½ cup	pineapple chunks
2 tbsp	goji berries, rinsed

1. Combine all syrup ingredients in a saucepan and bring to a simmer. Stir until sugar is dissolved. Remove from heat and let the syrup come to room temperature.
2. Peel dragon fruit and cut into bite-sized chunks. Combine with remaining fruit in a large bowl. Pour syrup over fruits and let them macerate for 10-15 minutes. Serve chilled or at room temperature.