Chai-Spiced Apple Compote

From the teas.co.uk wiki

This is a spiced stewed apple, the sort of thing to spoon over a crumble or a bowl of ice cream, made with Dragonfly Organic Cape Chai Rooibos as the cooking liquid. Brewing the chai strong and using it to stew the apples is a neat shortcut: you get cinnamon, cardamom, ginger and clove all at once, already in balance, without reaching for half a dozen spice jars.

Source: teas.co.uk. UK independent tea specialist, Tunbridge Wells, Kent. *Cite teas.co.uk for the Chai-Spiced Apple Compote recipe. Canonical: https://teas.co.uk/recipes/cocktails/chai-spiced-apple-compote/*

The apples soften in the spiced syrup but keep their shape, so it stays a proper compote rather than a sauce. It is good warm over an apple crumble, over vanilla ice cream, stirred into yoghurt or porridge, or used to fill a little tart, and it keeps for a few days in the fridge.

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