Tea Spiced Apple Compote

From the teas.co.uk wiki

Apples and ginger were made to go together, and simmering the fruit in strong ginger tea is a quiet way to get that warmth right into it. Bramleys are the apple to use: they collapse into a soft, tart compote in about ten minutes, so all you do is sweeten them a little and let a cinnamon stick and a clove perfume the pot.

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

It keeps for a week in the fridge and is hard to stop eating, spooned warm over porridge, yoghurt or a scoop of vanilla ice cream.

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