

Fruit Compote

Compote is a jelly or jam-like spread that can be served over vanilla ice cream, pancakes, or waffles. It was regularly paired with ice cream on the *Augusta Victoria* in the time period Nellie travelled.



Ingredients

- 1 pound fresh or frozen fruit of your choice (you can try blueberries, raspberries, peaches, or your favorite fruit!)
- 2 Tablespoons honey or maple syrup
- Dash of salt

Instructions

- If you're using fresh strawberries or peaches, cut them into thin slices. If you're using blueberries or raspberries, you can use them whole. Frozen fruit doesn't need to be defrosted.
- In a medium saucepan, combine your fruit of choice, the honey or the maple syrup, and a dash of salt. Bring the mixture to a boil over medium-high heat, stirring occasionally. This will take about 5 minutes for fresh fruit or 10 minutes for frozen fruit.
- After it's boiling, reduce the heat to medium. If you're using chunky fruit or prefer a smoother consistency, mash the fruit with a potato masher or serving fork until it reaches the consistency you want.
- Keep the compote mixture simmering for about 5 minutes or when it is about half of its original size. Stir it frequently.
- Remove the compote from the heat.
- Let the compote cool for a few minutes before you serve it. Allow leftover compote to cool completely before covering and refrigerating. You can keep it for up to 10 days.

Recipe adapted from <https://cookieandkate.com/simple-fruit-compote-recipe/>

Mild Vegetarian Curry

Curry is one of the only foods that Nellie specifically talks about in *Around the World in 72 Days*. Try this mild and vegetarian version of curry with minimal spices that won't give you the same heart-racing feeling that Nellie experienced.



Ingredients

- 2 Tablespoons olive oil
- 1 medium onion, diced
- 3-4 garlic cloves, minced
- 1 Tablespoon freshly grated ginger
- ½ to 1 serrano pepper, seeded and minced (optional)
- 2 teaspoons garam masala
- 1 teaspoon ground coriander
- ½ teaspoon ground cumin
- ½ teaspoon turmeric
- ½ teaspoon black pepper
- 2 cups vegetable broth
- 1 14oz can crushed tomatoes
- 1 medium baking potato, scrubbed and diced
- 3 cups cauliflower florets (1 small crown or ½ large crown)
- 2 large carrots, chopped
- 2 cups fresh green beans, cut into 2in pieces
- 1 14oz can chickpeas, drained and rinsed
- Salt to taste
- Fresh cilantro
- Cooked basmati rice

Instructions

- Pour the olive oil into a large saucepan and put it on medium heat.
- Dice the onion and then sauté it until it's softened, which will take about 5 minutes.
- Measure and prepare the garlic, ginger, serrano pepper (optional), garam masala, coriander, cumin, turmeric, and black pepper. Add them into saucepan and sauté the curry mixture for 1 more minute.
- Prepare the broth, crushed tomatoes, potatoes, cauliflower, and carrots. Add them into the saucepan, then stir the curry mixture a few times.
- Add the green beans and simmer the curry mixture for an additional 10-12 minutes until the vegetables have reached your desired tenderness. Stir the curry mixture occasionally.
- Add the chickpeas, stir them in, and sauté for 1 minute. Add a little bit of water to the pot if the curry mixture becomes too thick at any point during simmering.
- Remove from heat and season with salt to taste. Make any changes with other seasonings to your liking.
- Serve the curry over basmati rice with cilantro.

Recipe adapted from <https://www.connoisseurusveg.com/easy-mixed-vegetable-curry/>