



# MORGENSTER

FOUNDED 1711



WINE AND OLIVE ESTATE

## BALSAMIC CHERRIES AND RICOTTA

*RECIPE 84/98*

### **What you will need:**

500g cherries; cleaned, halved, and pitted

Ricotta cheese, about  $\frac{1}{3}$  cup per person +/- to taste

$\frac{1}{3}$  cup balsamic vinegar

$\frac{1}{3}$  cup dark brown sugar

1 table spoon mint; either whole leaf or finely chopped (plus a sprig for garnish if desired)

a pinch of salt

### **How to prepare:**

Clean, halve, and pit cherries, set aside.

The mint can be kept whole or chopped finely.

#### Mint-Balsamic Sauce:

In a sauce pan, add the balsamic vinegar, dark brown sugar, mint, and salt.

Over a medium high heat, stirring or whisking constantly, reduce the vinegar to a syrup.

Reduce for 5 minutes for thinner syrup to about 10 minutes for a thicker syrup, the longer it is reduced, the thicker it will be. If the leaf was used whole, it should be removed once sauce complete.

In a bowl, add the ricotta cheese and cherries, drizzle several teaspoons of the reduction over the top.