

Cappuccino Panna Cotta with Balsamic Cherries

Servings: 6

INGREDIENTS

- 12 oz Roseli® balsamic vinegar
- 6 oz Monarch® brown sugar
- 24 oz Cross Valley Farms® cherries, pitted
- 6 oz Riesling wine
- 6 ea Chef's Line™ cappuccino panna cotta
- 6 ea Cross Valley Farms mint sprigs

PREPARATION

In a shallow saucepan, bring vinegar and sugar to a simmer. Stir constantly until sugar is fully dissolved. Add cherries and bring to a boil. Reduce to a simmer and cook until sauce has reduced by half.

Add wine and flame to burn off alcohol. Remove from heat. Cool completely in refrigerator.

Serve panna cotta with 2 oz of cherry sauce and a mint sprig.

