

Poached Cherries w. Mascarpone Cream

(10 servings)



Ingredients

2 cups red Wine

1 cup Sugar

1 1"x3" strip Orange zest

2 lbs sweet Cherries, halved & pitted

1 cup Mascarpone Cheese

2½ tbsp Honey

Directions

In a medium stainless-steel saucepan, combine the wine, sugar, and orange zest. Bring to a simmer over moderately high heat. Add the cherries and bring back to a simmer. Reduce the heat and simmer, partially covered, until the cherries are just tender, about 5 minutes. Pour into a glass or stainless-steel bowl so the cherries don't overcook.

In a small bowl, combine the mascarpone with the honey. Remove the strip of orange zest from the cherries. Serve the warm cherries and syrup in bowls or stemmed glasses, topped with a dollop of the mascarpone cream.