

Shopping List

Produce

Cherries

Basil

Lemon

Bulk

Vanilla bean

Sugar

Grocery

Dry red wine

Dairy

Ricotta cheese



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Poached Cherries with Ricotta



Poached Cherries with Ricotta

INGREDIENTS

- 2 1/4 # cherries, pitted, room temperature
- 2 c dry red wine
- 2/3 c sugar
- 1 vanilla bean
- 3 fresh basil leaves
- 2 three-inch strips of lemon zest
- 1 1/2 c fresh ricotta cheese

INSTRUCTIONS

1. Place cherries in a large, shallow, heat-proof bowl and set aside.
2. Split vanilla bean in half lengthwise and scrape the seeds out (and reserve).
3. In a medium saucepan, combine wine, sugar, vanilla bean (and scraped seeds), basil, and lemon zest.
4. Bring to a boil over medium-high heat, stirring occasionally. (hint—I pitted my cherries as the poaching liquid was coming up to temperature—I just kept it at medium-low instead of medium-high heat).
5. Pour the hot liquid over the cherries. Set aside until the mixture is room temperature and cherries are slightly soft, about one hour, stirring occasionally.
6. Drain cherries into a colander, reserving liquid. Discard the basil, vanilla bean, and lemon zest.
7. Return cherries to the bowl.
8. Place reserved poaching liquid back into the medium saucepan.
9. Bring to a boil over medium-high heat and continue to boil until the liquid has reduced to 1 cup, about 10 minutes.
10. Pour hot liquid over cherries. Chill for a minimum of 1 hour or overnight.

11. Serve in shallow bowls, topped with a spoonful of ricotta.

You can choose to use something other than cane sugar, but be aware that it might change the flavor profile of the dish if it a strong flavored sugar, like honey.



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