

CHEF SARA RHODES

BLACKBERRIES AND APRICOTS WITH VANILLA, ROSEMARY AND LAVENDER SYRUP

½ cup honey
½ cup sugar
1 cup Vanilla White Balsamic Vinegar
(2) 4 ½ inch sprigs of fresh rosemary
1 Tbsp. dried lavender flowers
9 ripe but firm apricots, thinly sliced
15 oz. fresh blackberries
6 sprigs of fresh rosemary for garnish
1 cup heavy cream, whipped with a little sugar to stiff peaks

In a saucepan, combine the honey, sugar and vinegar. Bring to a simmer over medium heat, stirring occasionally until the sugar dissolves. Add the rosemary and lavender and reduce the heat to low. Cook for about 5 minutes to let the rosemary and lavender to infuse. Strain through a fine sieve and let cool. Refrigerate to chill completely.

Mix apricots and berries in a bowl. Pour just enough of the cooled syrup over the fruit to coat. Spoon the fruit into martini glasses. Spoon or pipe the whipped cream on top and garnish with the rosemary sprigs.

You can use any mixture of fruit you want.

