



## FRESCOBALDI ITALIAN RECIPES

**Mixed Seasonal Berries with Balsamic Syrup**

Serves 6

*Ingredients*

3 cups of fresh seasonal berries

1 tbsp plus 2 tsp sugar

¼ cup balsamic vinegar

1 cup heavy whipping cream

1 tsp vanilla

Wash and dry berries. Gently toss the berries w/ 1 tsp sugar, set aside until serving.

On medium low heat bring balsamic vinegar to a low simmer in a small non-reactive saucepan. Lower heat slightly and add 1 tbsp sugar and dissolve, stirring into a syrup about 5 minutes. Set syrup aside until completely cooled (can be prepped ahead of time to this point).

In a bowl mix 1 tsp sugar with the whipping cream until stiff, adding vanilla while whipping. Divide berries into 6 bowls, top with a small spoon of whipped cream and drizzle with balsamic syrup