

Tipsy Cherries and Berries

The perfect start or end to a meal – mint and lavender scented fruit bathed in red wine; simply sublime!

SERVES: 6

PREP TIME: 10 minutes COOK TIME: 10 minutes REST TIME: 30 minutes TOTAL TIME: 50 minutes

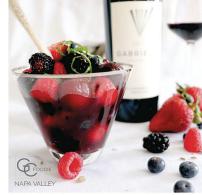
INGREDIENTS

Fruit Wine 'Bath'

- 6 Tbsp. GC Napa Valley Natural Foraged Wild Mint Infused Honey
- ½ cup + 1 cup Gabrielle Collection Vertex Red Cuvée Blend 621, North Coast
- 1/8 tsp. GC Napa Valley Natural Basil Finishing Sea Salt
- 1/8 tsp. GC Napa Valley Natural Grapefruit Pink Peppercorn

Fresh Fruit: Use a combination of seasonal fruit to equal 6 cups

- 1 lb. fresh strawberries, stems removed, halved
- 1 pint fresh blueberries
- 1 pkg. 6 oz. fresh blackberries
- 1 pkg. 6 oz. fresh raspberries
- 18 fresh Bing or Rainier cherries, halved, pitted



Lavender Water: Yield ½ cup

- 1/2 cup distilled or filtered water
- 1 tsp. GC Napa Valley Natural Culinary Lavender Buds

Garnish and Accents

- 6 tsp. GC Napa Valley Natural Lemon Olive Oil
- 6 mint sprigs, lavender sprigs or basil leaves
- 1 pkg. GC Napa Valley Lavender Lemon White Chocolate Wine Cookies or shortbread cookies

_____ TO PREPARE

- Prepare Fruit Wine 'Bath': Add Wild Mint Honey to a large bowl. Bring ½ cup Vertex to a simmer over medium heat in a small saucepan. Pour over Wild Mint Honey. Stir to dissolve. Add remaining 1 cup Vertex, Basil Finishing Sea Salt, Grapefruit Pink Peppercorn, and stir. Add 6 cups fruit, gently stir, and let sit at room temperature for 30 minutes, stirring occasionally. Meanwhile, make the Lavender Water.
- Prepare Lavender Water: Add water and Lavender Buds to a small saucepan. Bring to a boil for 2 minutes. Remove from heat and steep 20 minutes. Strain and discard buds. Add ¼ cup lavender water to the fruit mixture (or more to your taste preference) and mix
- Chiffonade Basil: If using basil as a garnish, stack leaves. Roll them tightly lengthwise, like a little cigar. Using a sharp knife, slice the roll crosswise thinly. This creates delicate basil ribbons called chiffonades.

TO SERVE

Fill wine or martini glasses with the fruit and wine. Drizzle a float of 1 tsp. Lemon Olive Oil over each serving. Garnish with a mint sprig, lavender sprig, or basil chiffonade. Serve with a Lavender Lemon White Chocolate Wine Cookie.

SHOPPING LIST

Organic, farmers market, garden grown, GMO-free products highly suggested

- 1 lb. fresh strawberries
- 1 pint fresh blueberries
- 1 pkg. 6 oz. fresh blackberries
- 1 pkg. 6 oz. fresh raspberries
- 18 fresh Bing or Rainier cherries
- 1 bottle 16 fl. oz. distilled or filtered water
- 1 small bunch mint sprigs or lavender sprigs or basil leaves for garnish
- 1 pkg. shortbread cookies or GC Napa Valley Lavender Lemon White Chocolate Wine Cookies
- 1 bottle Gabrielle Collection Vertex Red Cuvée Blend 621, North Coast (wine in recipe)

- GC NAPA VALLEY PRODUCTS IN CURRENT SHIPMENT
- GC Napa Valley Natural Foraged Wild Mint Infused Honey
- GC Napa Valley Natural Basil Finishing Sea Salt
- GC Napa Valley Natural Grapefruit Pink Peppercorn
- GC Napa Valley Natural Culinary Lavender Buds
- GC Napa Valley Natural Lemon Olive Oil
- GC Napa Valley Lavender Lemon White Chocolate Wine Cookies