

FROMMAGE BLANC WITH SPICED PRUNES, SABA AND THYME

By: Katy Sparks

6 servings

Ingredients

2 cups pitted, dried prunes
½ cup balsamic vinegar
1 tablespoon very fine julienne of fresh ginger
4 pieces whole star anise
6 whole green cardamom pods
4 allspice berries
1 stick cinnamon
3 strips of orange zest
12 oz. frommage blanc
6 each very thin wafer cookies (ginger or vanilla flavor)
6 tablespoons saba
1 sprig fresh thyme
Superfine julienne of 2 thick strips of orange zest

Directions

1. Combine the prunes, balsamic vinegar, and ginger in a non-reactive saucepan and bring to a simmer over medium low heat. Wrap the star anise, cardamom pods, allspice, cinnamon and orange zest in a cheesecloth sachet and add to the prunes. Simmer until prunes are very soft and liquid has thickened.
2. Remove the sachet of spices, squeezing any liquid back over the prunes.
3. Place 1 wafer cookie in center of a plate or bowl. Make a quenelle shape of the frommage blanc. Spoon the warm prunes around the frommage blanc. Drizzle the saba around the plate over the prunes. Garnish the frommage blanc with a sprig of thyme and a pinch of the superfine orange peel julienne.