

Apricot Tarragon Compote with Honey Vanilla Mascarpone

Adapted from *Bon Appetit/ABC Kitchen*

Serves 4 to 6:

Ingredients

1 1/2 pounds fresh apricots
2 tablespoons lime juice
3 tablespoons sugar, preferably turbinado (raw)
2 tarragon sprigs, plus more leaves for garnish
1 tablespoon St-Germain liqueur
8 ounces mascarpone cheese
1 tablespoon honey
scraped seeds from 1/2 vanilla bean
amaretti cookies

Preparation

Halve and pit apricots.

Combine with lime juice and sugar in a large skillet and cook over medium heat.

Toss gently until apricots begin to soften and turn syrupy.

Nestle tarragon sprigs in with apricots as they cook.

Turn off heat and add St-Germain liqueur to syrup.

Swirl around in pan and cook with residual heat.

In a small bowl, mix mascarpone with honey and seeds scraped from inside of half a vanilla bean.

Serve a dollop of mascarpone in a shallow bowl and top with apricot compote, drizzling syrup over all.

Garnish with tarragon leaves.

To add a little texture and crunch, crumble an amaretti cookie in bowl and serve immediately.

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