



Cream of Sheep Cheese with Balsamic-Cherries

Ingredients:

4 dried tomatoes, 200 g cream cheese, 250 g sheep cheese, maybe a little milk, salt, pepper

200 g frozen sour cherries, 50 ml Balsamic vinegar, 200 ml red wine, 100 g sugar, 1 cinnamon stick, 1 bay leaf

1 Chiabatta

Preparation

Balsamic Cherries

Caramelize the sugar in a pot. Deglaze with red wine and vinegar. Add the cherries and the spices and reduce at middle heat.

Cream of Sheep Cheese

Chop the dried tomatoes very finely and mix with the other ingredients in a blender until you have a smooth spread. Season with salt and pepper.

Spread the cream on the chiabatta slices and decorate with a cherry and some of the syrup.