

GARNITURE AUX GRIOTTES/SOUR CHERRY FILLING OR SAUCE

Make approximately 2 cups. Great for cherry turnovers and free form puff pastry tarts. Also good as a sauce over ice cream or a topping from cheesecake or baked custards.

- 280 g / ~2 cups pitted sour cherries
 - 75 g / ~1/3 cup granulated cane sugar
 - 1/2 teaspoon ground coriander
 - a few grates of nutmeg
 - pinch of salt
 - 30 ml / 2 tablespoons fresh lemon juice
 - 8 g / 1 tablespoon cornstarch
 - 1/2 teaspoon vanilla extract
1. Place pitted cherries, sugar, coriander, nutmeg and salt in a medium saucepan over low heat to dissolve the sugar then increase to medium heat and bring to a boil.
 2. In a small bowl blend the lemon juice and cornstarch and stir it into the cherry mixture. Cook for several minutes to thicken.
 3. Blend in vanilla extract.
 4. Pour the hot mixture in a layer onto a 1/4 sheet pan and let cool to room temperature. Use as desired or place in a covered container in the fridge for 4-5 days.

The filling should cool completely before using in turnovers.

For ice cream use warm or cool or warm slightly if coming out of the fridge.