

DAVINCI®

Chianti Poached Apples with Labneh and Toasted Walnuts

Recipe by Leela Cyd of Tea Cup Tea

Pairs with DaVinci® Chianti

For the apples:

- 1 1/2 cup DaVinci Chianti wine
- 1/2 cup packed brown sugar
- 1/3 cup apple juice
- zest of 1/2 an orange
- 1 cinnamon stick
- 1 star anise
- 4 fuji or granny smith apples



Combine the wine, brown sugar, apple juice, orange peel and spices, plus 1 1/2 cup water in a large pot over medium heat. Bring to a boil, and stir until all the sugar is dissolved. Add the apples and reduce heat to simmer. Cook for about 25 minutes, until apples are tender when tested with a knife. Remove apples with a slotted spoon and heat wine poaching liquid on medium heat until it's reduced to about 1/2 cup. Set aside until ready to plate.

For the labneh:

- 1 cup labneh
- 2 tablespoons honey
- 1 teaspoon vanilla extract

Stir labneh, honey and vanilla extract to combine. Set aside until using.

For the candied walnuts:

- 1 cup walnuts, roughly chopped
- 2 tablespoons unsalted butter
- 1/4 cup brown sugar
- sprinkle of sea salt

In a medium pan, heat the butter, walnuts and brown sugar on medium. Stir continuously for about 5-7 minutes, until the sugar has melted and walnuts are starting to smell toasty. Pour hot walnuts onto a plate and let cool (they will harden up).

To plate: For each portion, place a dollop of sweetened labneh onto the center of a plate. Top with room temperature apples, drizzle a little of the reduced wine sauce on top and scatter with candied walnuts. Serve immediately.

Serves 4.