



Cranberry & Currant Mostarda

## Ingredients:

Serves: 4-6

1 tablespoon **Herbs de Provence EV00**

2 cups fresh cranberries

1/4 cup white wine

1 tablespoon mustard seeds

1/4 teaspoon cinnamon

1/4 teaspoon ground ginger

1/8 teaspoon ground cloves

1/2 cup granulated sugar

1/4 cup **Black Currant Balsamic**

1/4 cup water

## Instructions:

Heat olive oil in a medium-large saucepan over medium-high heat. Once hot add cranberries and sauté for 2-3 minutes, or until the cranberries begin to burst. Deglaze the pan with white wine and simmer for 2-3 minutes, or until the wine reduces by half.

Stir in mustard seeds, cinnamon, ginger, clove, sugar, balsamic and water, cover and continue to simmer (stirring occasionally) until cranberries have softened and sauce has thickened, 5-8 minutes. Remove from the heat and set aside to cool. Serve warm or refrigerate until ready to serve.