



Featured Recipe

From: Port of the Month
Rome

Gratin di frutta fresca al Lambrusco con gelato di pane e miele di agrumi

(Fresh fruits au gratin, Lambrusco wine flavored with ice cream and citrus fruits honey)

Category: Dessert

Recipe from the Grand Hotel Parco dei Principi



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GRAND HOTEL
PARCO DEI PRINCIPI
ROMA

Ingredients:

Fresh fruit: bananas, kiwi, grapes, Etc
Lambrusco wine
Pastry cream
Cream
Ice cream
Acacia honey



Preparation:

Reduce Lambrusco and add 2 teaspoons of pastry cream and 1 teaspoon of cream. Slice fruit, place Lambrusco mix over the fruit, add a little sugar and grill.
Serve fruit with ice cream and acacia honey.

IMPORTANT NOTE: All recipes have been translated from Italian and measurements have been converted from grams to approximate ounces using 30 grams = 1 ounce. Amounts are not provided for some of the ingredients nor are some cooking times. Sometime things are just lost in translation. Results may vary...good luck!