

chef craig von foerster hyper-seasonal, micro local

- 1 bottle red wine
(fruity-merlot-syrah-tyler ridge chambourcin)
- 1/2 cup sugar
- 1/2 cup chopped prunes
- 1/2 vanilla bean
- 3 cloves
- 1 cinnamon stick
- 1 small piece star anise
- 2 cups crushed, overripe berries

Mix all together and simmer on low for 30 min. Chill overnight, strain the next day. CHEF'S NOTE: This recipe is for 6, you will need to double as the sabayon is for 12. Place 2 oz of soup in each bowl, toss berries with sugar or agave. Top with sabayon and brulee.

SABAYON YIELDS ENOUGH FOR 12

- 7 egg yolks
- 1/2 cup sugar
- 1/2 cup orange juice
- 1/4 cup grand marinier
- zest of 1 orange
- 1/2 cup heavy cream

Combine first 4 ingredients in a large mixing bowl. Place over a pot of simmering water and whisk constantly until pale in color and slightly thickened. Place bowl over ice water bath and continue whisking until cool-whip cream to medium peak and fold into sabayon with orange zest.



red wine soup

Chef Craig von Foerster

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