

MIXED CHEESES WITH BALSAMIC COMPOTES AND BALSAMIC VINEGAR



Ingredients:

Mixed cheeses (medium-seasoned Pecorino from Pienza, Mozzarella di bufala, Asiago, Caciottina Monte Cusna, Parmigiano Reggiano cheese 24 months)

Honey compote with balsamic vinegar

Figs compote with balsamic vinegar

Onion compote with balsamic vinegar

Balsamic Vinegar of Modena IGP 7 medals

Preparation:

Cut the cheeses in small pieces and place them on the serving dish.

Put the fruit and honey compotes and Balsamic vinegar in small bowls and serve.