

# Frutta di Modena

**Serves**

8

## **Ingredients**

3 cups strawberries, cut in half  
1 bunch white, green, or red seedless grapes  
1/4 cup of balsamic vinegar  
3 vanilla beans, sliced open, or 4 tsp. of pure vanilla extract  
1/2 cup fresh mint  
1/4 cup sugar or powdered sugar

## **Preparation Instructions**

Wash and de-stem strawberries and cut in half. Macerate in the sugar. In a saucepan, heat balsamic over low heat and add the vanilla beans, simmer for about 5 minutes. Strain and chill. Wash grapes. Toss all of the above together in a large bowl with fresh mint and chill. Serve in fruit cups or over ricotta cake.