

Chilli Balsamic Reduction

Ingredients:

2 teaspoon chilli powder

3 cups balsamic vinegar

1/2 cups sugar

3 teaspoons cornstarch

3 teaspoon water

Directions:

1. Combine chilli powder, balsamic vinegar and sugar in a saucepan.
2. Bring the mixture to a simmer and cook until reduced by half, about 12 minutes.
3. Combine cornstarch and water to make a slurry.
4. While vinegar mixture is simmering, slowly add the cornstarch and water until the liquid is smooth and viscous.
5. Remove from heat and cool

From the kitchen of Chef Leo Pantel
Executive Chef at the Conexus Arts Centre

