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Mostarda di Frutta (Spicy Mustard and Fruit Preserves)

Mostarda is not mustard. It is not sweet or acidic, not salty or spicy—at least, it's none of those things alone. It is made mostly of fruit, but is neither jelly nor jam nor dessert. It is closest, maybe, to a relish ... but what a relish! It's confident stuff, best served with meats—its traditional counterpart is *bollito misto*, an assortment of boiled cuts—or cheeses that can take its sharpness. I ate my first bites of *mostarda* in the Italian town of Sant'Ambrogio di Valpolicella, spooned over milky Monte Veronese cheese. I'll never forget its delicious bite. It's a condiment that makes a meal. —Tamar Adler, author of *An Everlasting Meal* (http://www.amazon.com/gp/product/1439181888/ref=as_li_ss_tl?ie=UTF8&camp=1789&creative=390957&creativeASIN=1439181888&linkCode=as2&tag=saveur-20) (Scribner, 2011)

MAKES ABOUT 5½ CUPS

INGREDIENTS

8 oz. dried apricots, quartered
4 oz. dried cherries, halved
1½ cups sugar
3 tbsp. Dijon mustard
2 tbsp. brown mustard seeds
2 tbsp. canola oil
¼ tsp. cayenne
4 green apples, such as Granny Smith, peeled, cored, and cut into ½" cubes
3 bay leaves
Kosher salt, to taste

INSTRUCTIONS

Bring all ingredients and 3 cups water to a boil in a 4-qt. saucepan over medium-high heat; cook, stirring occasionally, until apricots and cherries are plumped, apples are tender, and liquid is reduced, about 40 minutes. Let cool.



Credit: Todd Coleman

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