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Cherry on Top: Fabbri Amarena Cherries

By Beth Kracklauer Source: *Saveur*

As we tested cannoli and *zeppole* recipes for this issue's feature on Sicily, we made a discovery we haven't stopped talking about since. Luscious, intensely flavorful *Amarena* cherries, the garnish called for in both recipes, aren't, truth be told, even Sicilian. They're a product of Emilia-Romagna, where local wild cherries—a fleshy, dark red variety with a flavor that's both sweet and scrumptiously bitter (or *amare* in Italian)—are preserved in a rich syrup made from the juice of the same fruit. *Saveur* contributing editor Nick Malgieri recommended the *amarene* in place of ordinary candied cherries, and we've been finding no end of excuses to dip into the jar—itsself a thing of beauty, from the Italian company Fabbri, which has produced the preserved cherries for nearly a century. We're drizzling the syrup over pancakes. We're dropping the cherries into champagne. On ice cream, in a *clafouti*, even in a glass of seltzer—what luxury!



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