

The logo for Inniskillin, featuring the brand name in a stylized, white, serif font with a decorative flourish underneath, set against a dark background.

SIGNATURE RECIPES FEATURING Vidal Oak Aged Icewine



Truffled Cream of Cauliflower Soup

- 3 tbsp** Extra Virgin Olive Oil
- 3 tbsp** Unsalted Butter
- 4 slices** Pancetta, Chopped
- 1** Medium Onion, Chopped
- 1** Head Cauliflower, Washed and Roughly Chopped
- 4 cups** Chicken Stock
- 1** Truffle, Sliced Very Thinly with a Truffle Shaver or Mandolin
- 4 tbsp** All-Purpose Flour
- 1 cup** Light Cream
- Salt and Freshly Ground White Pepper
- 4 drops** Truffle Oil

Heat the oil and butter in a stock pot and cook the pancetta until it is crisp. Add the onion and cauliflower and cook for 10 minutes. Add the stock and half the truffle slices, bring to a boil and simmer for an additional 10 minutes. Remove from heat and cool enough to handle. Purée in a blender. Return soup to pot and heat over medium-low heat.

Mix the flour and cream until very smooth. Add to the soup very slowly, stirring constantly. Simmer for 6 to 8 minutes and season to taste with salt and pepper.

Ladle soup into 6 individual soup bowls and garnish with remaining truffle slices. Drizzle with a few drops of truffle oil and serve warm.

Serve with chilled Oak-aged Vidal or Sparkling Icewine.