

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

SIGNATURE RECIPES FEATURING Cabernet Franc Icewine



Bittersweet Chocolate Icewine Truffle Cake

- 8.5 oz** Bittersweet Chocolate, Chopped Coarsely
- ¾ cup** Plain Butter Cookies (Arrowroot or Shortbread Style)
- 4** Egg Yolks
- ⅓ cup** Whole Milk
- ⅓ cup** Vidal Icewine
- ¾ cup** Unsalted Butter, Softened
- ¾ cup** Ground Almonds
- 5 oz** Bittersweet Chocolate, Chopped Coarsely
- 2 tbsp** Whipping Cream

Melt chocolate in a bowl over a simmering pot of water. Remove from heat and let cool. Meanwhile, chop cookies in a food processor until reduced to a fine powder. Set aside. Add egg yolks one by one to chocolate, whisking vigorously after each addition.

In a saucepan over medium-high heat, bring milk to a boil. Slowly drizzle the hot milk into the chocolate mixture, whisking constantly to avoid scrambling the yolks. When all milk has been incorporated, pour chocolate mixture into a saucepan and place over medium heat. Stirring constantly with a wooden spoon, cook until it thickens, about 6 minutes. Do not boil. Remove from heat, let cool, and whisk in Icewine, butter, cookie powder and ground almonds. Pour mixture into loaf pan. Refrigerate until set.

To unmould, dip loaf pan briefly in a large container filled with hot water, then quickly tip upside down to release cake.

For the icing, melt chocolate in a bowl over a simmering pot of water. When melted, remove from heat and add cream. Whisk and carefully pour on top of cake.

Serve with chilled Cabernet Franc Icewine

Developed by Chef Izabela Kalabis-Sacco