

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

SIGNATURE RECIPES FEATURING Vidal Oak Aged Icewine



Vanilla-Infused Icewine Frenched Toast

- 1 Egg, Lightly Beaten
- 2 Egg Whites
- 3 tbsp Vidal Icewine
- 1 tbsp Sugar
- 1 Vanilla Bean, Split Lengthwise
- ½ cup Whole Milk
- 1 tbsp Unsalted Butter
- 8 thick slices Baguette, Cut on a Diagonal
- 1 cup Pure Maple Syrup
- ½ cup Vidal Icewine
- Icing Sugar for Dusting

Place the egg, egg whites, 3 tbsp of Icewine, and sugar in a bowl and whisk to combine. Using the tip of a sharp knife, scrape the seeds from the vanilla bean into the egg mixture. Add milk and whisk until frothy.

Heat a large skillet over medium heat and melt butter. Dip a few pieces of bread into the egg mixture, soaking both sides well, and place in the skillet. Cook for 2 minutes on each side or until lightly golden. Repeat with the remaining bread.

Mix maple syrup with ½ cup of Icewine. Serve French toast dusted with icing sugar and drizzled with maple/Icewine mixture.

Serve with chilled Oak-aged Vidal or Sparkling Icewine.