



SIGNATURE RECIPES FEATURING Vidal Icewine



Icewine Strawberry Trifle

- 3 cups** Quartered Strawberries
- ¾ cup** Inniskillin Vidal Icewine
- 1 tbsp** Finely Chopped Fresh Mint
- 3 cups** Milk
- 3 tbsp** Granulated Sugar
- 2 tbsp** Cornstarch
- ¼ tsp** Salt
- 1 tsp** Vanilla
- 3** Eggs, Beaten
- 1** Pound Cake (298 g), Cubed
- 1 cup** 35% Whipping Cream
- 1 tbsp** Icing Sugar
- Garnish (optional)** Chocolate Edible Gold Flakes

Toss the strawberries with the Icewine and mint in a bowl; reserve. Whisk the milk with the sugar, cornstarch and salt in a medium saucepan until smooth. Cook over low heat until steaming and slightly thickened; stir mixture twice during cooking.

Whisk some of the hot milk mixture into the eggs, then whisk the egg mixture back into the hot milk until smooth. Cook over low heat until very thick, stirring once during cooking. Whisk in the vanilla. Cover custard directly with plastic wrap and cool to room temperature.

Place the cubed cake into a trifle or other glass bowl. Drizzle the juices from the reserved strawberry mixture over the pound cake. Scatter the strawberries over the pound cake. Top with an even layer of cooled custard.

Whip the cream with the icing sugar until very thick and spoon over custard. Garnish with shaved chocolate and additional strawberries. Sprinkle with edible gold flakes (if using). Let stand for at least 2 hours or for up to 1 day. Makes 12 servings.

Serve as dessert paired with Inniskillin Vidal Icewine.

Tip: For single serve trifles, divide the layers between 12 individual bowls or dishes.

Developed by Dana McCauley & Associates