

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

## SIGNATURE RECIPES FEATURING Riesling Icewine



### Summer Berries with Chilled Icewine Cream

**2 cups** Mixed Seasonal Berries such as Strawberries, Blueberries, Raspberries, Blackberries, and Currants, Washed and Sliced if Needed

**1/3 cup** Vidal Icewine

**Icewine cream**

**3** Egg Yolks

**2 tbsp** Sugar

**1/2 cup** Vidal Icewine

**1/2 cup** Whipping Cream  
Fresh Mint  
or Lavender  
for Garnish

Pour Icewine over berries and refrigerate for an hour.

In a small saucepan over low heat, whisk together egg yolks, sugar, and Icewine. Whisk until thickened, about 5 to 6 minutes. Remove from heat and continue to whisk for another minute or until slightly cooled. Chill mixture for 20 minutes. Whip cream until soft peaks form and fold into cooled egg mixture. Chill for at least 30 minutes.

Divide berries and juice between 4 individual bowls or large wine glasses. Top with a large spoonful of Icewine cream and garnish with mint or lavender.

*Serve with chilled Riesling or Vidal Icewine.*

Developed by Chef Izabela Kalabis-Sacco