

SUGGESTED PAIRINGS

Inniskillin Cabernet
Franc Icewine



Cabernet Franc Icewine and Dark Chocolate are a natural pairing!

3/4 cup White sugar
1/3 cup Inniskillin Cabernet Franc Icewine
1 lb Callebaut dark chocolate
1/2 cup 35% Cream
3 Large egg whites
2 cups Chilled 35% Cream

In a pot, dissolve sugar in Icewine over medium heat. Set aside.

In the top of a double boiler over hot (not simmering) water, melt the dark chocolate, stirring constantly, until smooth. When completely melted, whisk in the 4 tablespoons of cream and the Icewine/sugar mixture.

Stir until smooth.

Allow to cool.

Beat egg whites to soft peaks.

Gently fold in 1/2 cup of the chocolate mixture.

Pour this latter mixture back into the chocolate mixture, folding gently.

Beat chilled cream to soft peaks, and fold in gently until totally mixed.

Recipe by David Penny,
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