

SUGGESTED PAIRINGS

Inniskillin Vidal
Icewine



The flavor and texture of this unique custard marries well with the richness and tropical flavours of Inniskillin's Vidal Icewine.

Serves 6

4 cups 35% cream
1 Vanilla bean, split and scraped
1/2 cup Granulated sugar
6 Large egg yolks

Place cream, vanilla bean and seeds into a medium saucepan set over medium-high heat and bring to a boil.
Remove from the heat and allow to cool slightly.
In a stainless steel bowl, whisk together sugar and egg yolks until well blended.
Add the cream a little at a time, stirring continuously.
Pour the custard into 6 (7 to 8-ounce) ramekins.
Place the ramekins into a deep roasting pan.
Pour enough hot water into the pan to come halfway up the sides of the ramekins.
Bake just until the custard is set, but still soft in the center, approximately 45 minutes.

Recipe by David Penny,
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