

## SUGGESTED PAIRINGS

Inniskillin  
Vidal Icewine



Makes 12, 4 inch Tarts

**Filling**

1 ½ cups Apples, peeled & sliced  
1/2 cup Sugar  
2 tbsp Cornstarch  
100ml Inniskillin Vidal Icewine  
1 Vanilla bean, split  
1 Cinnamon stick

In a pot stir together sugar and Icewine, add vanilla & cinnamon.

Bring to a boil. Mix cornstarch with 1 Tbsp of cold water and add. Cook until thickened.

Combine with fruit.

Fill into prebaked tart shells and cover with topping.

Bake at 350 degrees for 25 minutes.

**Crisp Topping**

1 cups Flour  
¾ cups Brown sugar  
¾ cups Rolled oats  
½ cup Softened butter  
1 tbsp Ground cinnamon

Combine topping ingredients.

Recipe by David Penny,  
Chef for Great Estates of Niagara