

Icewine Fruit & Cream Trifle

Serves 10

Icewine Fruits:

- 2 Barlett pears, peeled and diced
- 2 peaches, peeled and diced
- 3 red or black plums, pitted and diced
- 3 apricots, pitted and diced
- 1 cup (250 mL) sugar
- ½ cup (125 mL) icewine

Topping:

- 1 cup (250 mL) whipping cream
- 2 tsp (10 mL) sugar
- 2 tbsp (30 mL) icewine

Cream Filling:

- 1 cup (250 mL) whipping cream
- 1 tbsp (15 mL) vanilla extract
- 5 large egg yolks
- ½ cup (125 mL) sugar
- ⅓ cup (80 mL) icewine
- 1 1 lb (450 g) tub mascarpone cheese (or 2 pkg cream cheese at room temperature)

Ladyfinger Base:

- 1 ½ cups (375 mL) water
- ¼ cup (60 mL) icewine
- ⅓ cup (80 mL) sugar
- 1 package ladyfinger biscuits

For icewine fruits, simmer all fruits uncovered until fruits are tender, and liquid has reduced by half, about 20 minutes. Cool, then chill until ready to assemble trifle.

For topping, whip cream to soft peaks and stir in sugar and icewine. Chill until ready to assemble.

For cream filling, whip cream to soft peaks and stir in vanilla extract. Chill. Place a pot with 2 inches of water on medium heat and bring to a simmer. In a metal or glass bowl, whisk together egg yolks, sugar and icewine. Place over the pot of simmering water and whisk constantly until mixture has doubled and holds a ribbon design on itself when you lift the whisk. Remove from heat. (continued on next page)



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Whisk in mascarpone cheese or cream cheese and if still warm, chill until at least room temperature. Fold in vanilla whipped cream. Set aside until ready to assemble.

For ladyfinger base, mix water, Icewine and sugar until sugar has dissolved.

To assemble, dip ladyfingers in the soaking liquid, just for a moment, to let it soak but not get soggy. Line the bottom of a trifle bowl, or decorative casserole dish completely with the soaked ladyfingers. Spread half of the Cream Filling over the ladyfingers and spoon fruit on top. Repeat with second half of elements.

Spread whipped cream topping over Trifle and chill until ready to serve.

