

PELLER  **ESTATES**
Niagara-on-the-Lake

ICEWINE MARSHMALLOWS

INGREDIENTS

$\frac{3}{4}$ CUP ICEWINE
3 ENVELOPES UNFLAVOURED GELATIN
 $\frac{3}{4}$ CUP WATER
2 CUPS GRANULATED SUGAR
 $\frac{2}{3}$ CUP CORN SYRUP
 $\frac{1}{4}$ TSP VANILLA EXTRACT
ICING SUGAR

PLACE ICEWINE IN A SMALL SAUCEPAN OVER MEDIUM HEAT AND SIMMER UNTIL REDUCED TO 4 TSP, WATCHING CLOSELY AT THE END TO PREVENT SCORCHING; COOL. POUR $\frac{1}{2}$ CUP WATER INTO MIXER BOWL, SPRINKLE WITH GELATIN AND LET STAND 10 MINUTES TO SOFTEN. MEANWHILE, COMBINE REMAINING WATER, SUGAR AND CORN SYRUP IN A SMALL SAUCEPAN, BRING TO A BOIL, THEN BOIL VIGOROUSLY FOR 1 MINUTE. STIR INTO GELATIN MIXTURE WITH THE SALT. BEAT WITH WHISK ON HIGH SPEED 8 MINUTES. ADD VANILLA AND REDUCED ICEWINE AND CONTINUE BEATING TWO MORE MINUTES. TRANSFER MIXTURE INTO A 9-INCH SQUARE PAN LINED WITH OILED PLASTIC WRAP, USING AN OILED SPATULA TO SPREAD EVENLY. ALLOW TO SET SEVERAL HOURS IN A COOL, BUT NOT REFRIGERATED AREA. WHEN FIRM, REMOVE FROM PAN, CUT INTO SQUARES WITH A LIGHTLY OILED KNIFE AND TOSS EACH SQUARE IN ICING SUGAR TO COAT.