

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.