

PELLER ESTATES

Niagara-on-the-Lake

Chardonnay Sabayon

Sabayon – Caramelized Apples – Hazelnut Crisp – Chardonnay Raisin Puree – Sugared Cranberries

Chardonnay Sabayon

Yield: 1½L

80g Peller Estates Family Series Chardonnay

33g sugar

3 yolks

250g 35% cream, whipped to semi -stiff peaks

Create a double boiler on your stove with a pot of water and a bowl that sits comfortably on top. Combine your wine, sugar and yolks in the bowl and start whisking with the heat on medium, creating enough steam to slowly cook your custard. Continue whisking, for approximately 10 minutes until the custard has thickened and gained quite a bit of volume. It will be properly cooked once it leaves ribbon marks when you lift the whisk. Remove from the heat and place bowl over an ice bath, still whisking to cool down quickly. Once cooled and at room temperature, fold in whipped cream. Fold in just until it is fully incorporated. Either use immediately or place in a well-sealed container and store in the fridge until needed. Will keep for up to 3 days in the fridge.

Hazelnut Crisp

Y: Half sheet pan (regular baking tray)

147g ground hazelnuts

3 eggs

180g sugar

½ tsp. baking powder

In the bowl of a stand mixer, whisk together eggs and sugar until fully whipped and very pale in colour. Combine ground hazelnuts and baking powder and fold into the egg mixture. With a palette knife, spread thin over a half sheet pan (regular baking tray) and place in the oven at 350 for 20-30 minutes, until crispy. Remove from the oven and once cooled, break into pieces.

Chardonnay Raisin Puree

200g golden sultanas

350g Peller Estates Family Series Chardonnay

In a pot, combine raisins and wine. Cook over medium heat until the raisins have plumped and absorbed nearly all of the wine. Pour raisins and wine into a blender and blend until smooth. Pass through a fine mesh strainer. Store in the fridge until needed.

Caramelized Apples

5 Granny Smith Apples

500g sugar

300g water

1tbsp lemon juice

Put sugar, water and lemon juice in a pot and bring to a boil. Leave to boil on high for 15-18 minutes, or until a very deep caramel. Meanwhile, peel apples and cut into a medium dice. Once sugar has reached a dark caramel colour, pour apples into the pot, watching that it will bubble and spatter. Give apples a stir to fully coat in caramel. Leave on the stove over medium-high heat, stirring every 5 minutes for about 15 minutes. Apples will start to turn lighter in colour. After 15 minutes, remove the pot from the stove and leave the apples to cool in the caramel, stirring every 10 minutes or so until they are close to room temperature and they have turned a nice caramel colour. Strain off liquid and store in fridge until needed.

Sugared Cranberries

Cranberries

Sugar

Toss cranberries in sugar until completely coated. Serve immediately.