

Seasonal Sensations from Ontario's Sommeliers

Sharp and Spicy Cheddar Shortbread with Château des Charmes 2013 VQA Vidal Icewine

"I love this pairing because of the sweet notes of honey, peach and apricot in the Icewine - they match so beautifully with a sharp, salty and spicy treat that has the weight and substance to match the wine. I much prefer savoury pairings with Icewine as opposed to sweet - the contrast is much more memorable and the wine is not stripped of its honeyed character, body or fruit."

- Sara d'Amato, Sommelier, @saradamato

INGREDIENTS:

- 1/2 cup (1 stick) unsalted butter, room temperature
- 1/2 tsp salt
- 1/4 tsp ground black pepper
- 1/2 tsp cayenne pepper
- A dash or two of Worcestershire sauce
- 2 cups sharp, very old Cheddar cheese (finely grated)
- 1 cup flour

INSTRUCTIONS:

1. Preheat to 350°F. Line baking sheets with parchment paper.
2. Using electric mixer fitted with whisk attachment, beat together butter, salt, black pepper, cayenne and Worcestershire sauce at low speed just until blended.
3. Add cheddar and flour and continue to blend at low speed just until combined (do not over mix). Dough will be crumbly. Shape dough into log, wrap in plastic wrap and chill in freezer for 30 minutes or until firm.
4. Slice rounds from dough, roughly 1/4 inch thick and place on baking sheet (they will not spread much).
5. Bake for 15 minutes until edges just turn golden brown. Cool for 5 minutes and then transfer to wire rack to cool completely. (Although they are delicious just slightly warm!)

#WINEPAIRING

Pair with Ontario Icewine

Sara d'Amato suggests:
Château des Charmes 2013
VQA Vidal Icewine,
St. David's Bench

