



SOUTH DOMINION VINEYARD

Frontenac paired with Yule Log

Frontenac Wine Notes:

A very dry, full-bodied, and complex red with aromas of chocolate, cherry, and black currant. Pairs well with hearty pasta sauces, barbecue fare, spicy curry, and chocolate desserts.

Pairing Recipe:

Yule Log

Ingredients:

- 60g (1/2 c) all-purpose flour
- 40g (1/3 c) unsweetened cocoa powder
- 1 tsp baking powder
- 1/4 tsp salt
- 4 eggs
- 100g (1/2 c) granulated sugar
- 1 tsp vanilla extract
- 1 tbsp hot water
- Confectioners' sugar, for dusting

Filling & Frosting

- 250ml (1 c) heavy cream
- 50g (1/3 - 1/2 c) confectioners' sugar
- 1 tsp vanilla extract
- Chocolate shavings or cocoa powder, for garnish (optional)

Instructions:

1. Preheat oven to 180°C (350°F). Line a 13x9 in (33x23 cm) pan with parchment.
2. Whisk flour, cocoa, baking powder, and salt. In another bowl, beat eggs and sugar until fluffy; mix in vanilla and hot water.
3. Fold dry ingredients into wet; spread in pan and bake 10-12 min. Dust with powdered sugar and roll in parchment while warm; cool completely.
4. Whip cream with powdered sugar and vanilla until stiff peaks form. Unroll cake, spread cream, and re-roll.
5. Frost outside with remaining cream; use a fork for bark texture. Garnish with chocolate shavings or cocoa. Slice and serve.