

CHOCOLATE & WINE February 14, 15, 16, 2025



Indulge in an unforgettable journey at our exclusive Chocolate & Wine pairing event, featuring 15 exceptional wineries. This decadent celebration brings together the finest wines and chocolate-inspired dishes, perfectly curated to complement each other's rich, complex flavors.

Whether you're a seasoned wine lover or simply seeking a luxurious afternoon, this event offers a deliciously educational exploration of the art of pairing. Join us for a day filled with exquisite flavors, beautiful vineyard views, and sweet moments you won't want to miss.

Each wine-tasting ticketholder receives a wine and food pairing, plus an additional three tastings at each participating winery. Designated drivers receive the food offering at each participating winery, plus non-alcoholic beverages along the way.

15 Participating Wineries with Recipes

Here is a list of participating wineries and the recipe they submitted to the Seneca Lake Wine Trail office. If you need further clarification, please reach out to that winery directly. Enjoy the event and happy sampling!



1. White Springs Farm Winery, **Cocoa, Coffee & Cola Chili**
2. Fox Run Vineyards, **Chocolate Dipped Spicy Coconut Macaroon**
3. Seneca Shore Wine Cellars, **Chocolate Crinkle Cookies**
4. Tabora Farm & Winery, **Decadent Brownie**
5. Glenora Wine Cellars, **Port Wine Chocolate Pretzel Truffles**
6. Fulkerson Winery, **Chocolate & Chili**
7. Toast Winery, **Sweet and Savory Shredded Pork**
8. Lakewood Vineyards, **Cocoa Rubbed Pork Tenderloin**
9. Red Newt Cellars, **Thumbprint Cookies with Raspberry Jam**
10. Leidenfrost Vineyards, **White Chocolate & Truffle Fettuccine Alfredo**
11. Hazlitt 1852 Vineyards, **Hazlitt's World-famous Bramble Berry Brownies**
12. Wagner Vineyards, **Churro with Chocolate & Raspberry Red Wine Drizzle**
13. Idol Ridge Winery, **Dark Chocolate Cherry Cordial Fudge**
14. Boundary Breaks Vineyard, **White Chocolate Cranberry Bark**
15. Three Brothers Wineries & Estates, **Chocolate Covered Bacon dusted in Sea Salt**

WHITE SPRINGS FARM WINERY

Cocoa, Coffee & Cola Chili

¼ Cup Vegetable Oil
3 Onions, Chopped
3 Cloves Garlic, Minced
4 Cups Canned Diced Tomatoes in Juice
3 Cups Coca Cola
3 Cups Strong Brewed Coffee
4 Cups Tomato Paste
4.5 Cups Vegetable Broth
1 Cup Packed Brown Sugar
3 Tablespoons Chili Powder
1 Tablespoon Ground Cumin
3 Tablespoons Unsweetened Cocoa Powder
3 Teaspoons Salt
1 Can Kidney Beans
1 Pound Frozen Corn or your favorite vegetable

Heat oil in a large saucepan over medium heat. Cook onions & garlic in oil until the well browned and the onions are tender.

Mix in the diced tomatoes with juice, coke, coffee, tomato paste and vegetable broth. Season with brown sugar, chili powder, cumin, cocoa powder and salt. Stir in beans & corn (other vegetables).

Reduce heat to low and simmer for 1.5 hours or until thick.

FOX RUN VINEYARDS

Chocolate-dipped, Spicy Coconut Macaroon

(Makes about 16– 1.5 oz. cookies)

8 oz. Granulated sugar
2 oz. Honey
1 tsp Vanilla extract
1 tsp Gochujang (Korean chili paste) **(optional)
1 tsp Kosher salt
3 Egg whites

2 oz. Pastry flour
1 T Baking powder
12 oz. Sweetened flaked coconut

How to make it:

1. In a large bowl, add the sugar, honey, vanilla, gochujang, salt and egg whites.
2. Place a small pot with about 1” of water in the bottom and bring to a boil on high heat.
3. Place the bowl on top of the pot and heat the mixture to 120°F, stirring constantly with a spatula.
4. Using spatula, scrap mixture into the bowl of a stand mixer. Add the flour, baking powder and coconut and mix with the paddle until combined.
5. Scoop with a #30 portion scoop onto a baking sheet covered with parchment.
6. Flatten into 1/2” discs
7. Bake at 300°F for 12 minutes or until golden brown.
8. Cool and dip half of each cookie in melted bittersweet chocolate.

SENECA SHORE WINE CELLARS

Chocolate Crinkle Cookies

These chocolate crinkle cookies are coated in confectioners' sugar for a decadent chocolate treat.

Yield: 6 dozen

2 cups white sugar
1 cup unsweetened cocoa powder
½ cup vegetable oil
4 large eggs
2 teaspoons vanilla extract
2 cups all-purpose flour
2 teaspoons baking powder
½ teaspoon salt
½ cup confectioners' sugar

1. Mix sugar, cocoa, and oil together in a medium bowl. Beat in eggs, one at a time, until combined. Stir in vanilla.
2. Combine flour, baking powder, and salt in another bowl. Gradually stir flour mixture into the cocoa mixture until thoroughly mixed.
3. Cover dough and refrigerate for at least 4 hours.
4. Preheat the oven to 350 degrees F (175 degrees C).
5. Line two cookie sheets with parchment paper. Roll or scoop chilled dough into 1-inch balls.
6. Coat each ball in confectioners' sugar and place 1 inch apart on the prepared cookie sheets.
7. Bake in the preheated oven for 10 to 12 minutes.
8. Let stand on the cookie sheet for a few minutes before transferring to wire racks to cool.

Enjoy with your favorite wine from Seneca Shore Wine Cellars!

TABORA FARM & WINERY

Decadent Brownie

Ingredients:

1 cup plus 2 tablespoons walnut or pecan halves
1 1/2 stick unsalted butter
5 oz. 99% unsweetened cacao chocolate chopped
3 oz. white chocolate containing cocoa butter chopped
3 1/2 tbsp. unsweetened cocoa powder
1 1/3 cups sugar
3 large eggs at room temperature
1/2 tbsp. vanilla extract
3/4 cup bleached all-purpose flour
1 pinch fine sea salt

Directions:

Preheat the oven to 325F

- chop and toast walnuts or pecans
- melt chocolates and butter in a double boiler stirring often
- Whisk the sugar into the melted chocolate mixture until fully incorporated.
- Whisk in eggs and vanilla until the mixture becomes thick and glossy.
- Add flour and salt and stir until flour is moisturized. Fold in walnuts or pecans.

- Scrape batter into a lined baking pan—smooth surface with a spatula. Bake for 35-45 minutes or until the batter has puffed slightly.

GLENORA WINE CELLARS

Port Wine Chocolate Pretzel Truffles

Yields: About 20-24 Glenora Port Wine Chocolate Pretzel Truffles

Prep time: 20 minutes

Chill time: 2-3 hours

INGREDIENTS:

1 cup heavy cream

8 ounces of high-quality semisweet or bittersweet chocolate, finely chopped

2 tablespoons unsalted butter, softened

2 tablespoons **Glenora Port** wine

Pinch of sea salt

20-24 small pretzel bites or twists (classic shape)

Optional: 1/4 cup white chocolate chips, for drizzling

INSTRUCTIONS:

Create the Ganache:

- In a small saucepan, heat the heavy cream over medium heat until it just begins to simmer.
- Pour the hot cream over the chopped chocolate in a heatproof bowl. Let it sit for 5 minutes to melt the chocolate.
- Gently stir the chocolate and cream until smooth. Stir in the butter, port wine, and salt.
- Cover the bowl and refrigerate for at least 2 hours, or until the ganache is firm enough to coat the pretzels.

Coat the Pretzels:

- Once the ganache is chilled and firm, dip each pretzel twist into the ganache, ensuring it's fully coated. You can use a fork or your fingers to help with this.
- Allow excess ganache to drip off and place the coated pretzels on a parchment-lined baking sheet.

(For pretzel Bites) Roll the Truffles:

- Once the ganache is chilled and firm, use a spoon or a small cookie scoop to scoop out portions of the ganache.
- Roll each portion between your palms to form a ball.

Optional White Chocolate Drizzle:

- If desired, melt the white chocolate chips in a microwave-safe bowl or using a double boiler.
- Drizzle the melted white chocolate over the chocolate-covered pretzels in a decorative pattern.

Chill and Set:

- Place the baking sheet with the coated pretzels in the refrigerator for at least 30 minutes to allow the ganache to set completely.

Tips for Success:

- **Chocolate Quality:** Use good quality chocolate for the best flavor.
- **Ganache Consistency:** If the ganache seems too thick for dipping, you can gently warm it in the microwave for a few seconds or over a double boiler, stirring until it reaches a good dipping consistency.
- **Pretzel Choice:** Choose small to medium-sized pretzels so they are easy to dip and eat.
- **Drizzling:** If you're drizzling with white chocolate, let the dark chocolate set a bit before drizzling to prevent the colors from mixing too much.
- **Glenora Port:** Be sure to have an extra bottle on hand to enjoy before, during, and after!

FULKERSON WINERY

Chocolate & Chili

1 tbsp. oil
1 tbsp. chili powder
2 cloves of garlic, minced
1/8 tsp. nutmeg
1/8 tsp. cinnamon
2 medium onions, chopped
1 bay leaf
1 lb. lean ground beef
1 tsp. salt
1/2 green pepper, chopped
1/2 tsp. black pepper
1 large stalk celery, chopped
a pinch of dry mustard, ginger, cloves, and allspice
2 cans kidney beans
16 oz. can of tomatoes, cut up
2 tbsps.-1/4 cup semi-sweet chocolate chips
1/2-1 cup **Fulkerson Cabernet Franc** wine
1/2 tsp. hot pepper sauce

Brown the meat, onion, and garlic, then add all the other ingredients. Simmer very slowly for 3 hours, stirring now and then, or bake covered in a low oven (200°F). Start with minimum amounts of chocolate chips, wine, and hot sauce and add more to suit your tastes.

TOAST WINERY

Sweet and Savory Shredded Pork

Ingredients:

- 2 ½ pds of pork loin
- 2 cups salsa
- 2 tbsp chili powder
- 2 tbsp unsweetened cocoa powder
- 2 tbsp dried oregano
- ½ tsp salt

Directions:

1. Place pork loin in slow cooker
2. In a medium bowl combine salsa, chili powder, cocoa powder, oregano and salt
3. Pour over pork
4. Cover and cook on low for 8 hours or on high for 4 ½ hours
5. Shred pork with two forks

LAKESWOOD VINEYARDS

Cocoa Rubbed Pork Tenderloin

2-3 lb of pork tenderloin

Rub:

1/3 cup unsweetened cocoa
½ cup light brown sugar

3 Tbs chili powder
2 Tbs salt
4 Tbs granulated onion
1 Tbs granulated garlic
1 Tbs dried oregano
1 Tbs dried mustard
2 tsp ground ginger
2 tsp cinnamon
1 tsp ground allspice

Mix all ingredients for the rub together, stirring with a whisk or fork to be sure they are thoroughly blended.

Put rub on tenderloin coating all sides. Wrap in plastic and refrigerate overnight.

Preheat oven to 375° F. Unwrap tenderloin and place in baking pan sprayed with non-stick spray. Bake until temperature in the middle of the thickest part reaches 145° F.

Enjoy warm with Lakewood Vineyards Lemberger.

RED NEWT CELLARS

Thumbprint Cookies with Raspberry Jam

2 cups white sugar
1 cup unsweetened cocoa powder
½ cup vegetable oil
4 large eggs
2 tsp vanilla extract
2 cups all-purpose flour
2 tsp baking powder
½ tsp salt
½ cup powdered sugar
½ cup raspberry jam (or jelly)

Method:

Mix sugar, cocoa powder, and oil in a large bowl. Beat in one egg at a time until combined. Add vanilla and mix well.

In another bowl, combine flour, baking powder and salt. Gradually stir in dry mixture to cocoa mixture.

Cover with plastic wrap and refrigerate overnight (or at least 4 hours).

Pre-heat oven to 350*. Line cookie sheets with parchment paper. Using a small scoop, roll into 1 inch balls, and roll in powdered sugar. Place cookies about 1 inch apart on the prepared baking sheets.

Bake cookies for approximately 8 minutes. Remove from the oven and using a small spoon or dowel rod press into the center of the cookie to create a small indentation to fill with a dollop of raspberry jam. Return to the oven immediately and bake for an additional 3-4 minutes.

Cool on sheet before moving to a wire rack to cool completely.

LEIDENFROST VINEYARDS

White Chocolate & Truffle Fettucine Alfredo

24 ounces dry fettuccine pasta
1 cup butter
¾ pint heavy cream
salt and pepper to taste
¾ cup grated Romano cheese
½ cup grated Parmesan cheese
¼ cup finely grated white chocolate to taste
White truffle oil (to drizzle over pasta)
Fresh parsley (chopped)

DIRECTIONS

1. Bring a large pot of lightly salted water to a boil. Add fettuccine and cook for 8 to 10 minutes or until al dente; drain.
2. Melt butter into cream in a large saucepan over low heat; add salt, pepper, and garlic salt. Increase the heat to medium; stir in grated Romano and Parmesan cheese and gradually add some finely grated white chocolate to taste (not too sweet!) until melted and sauce has thickened.
3. Add cooked pasta to sauce and toss until thoroughly coated; serve immediately.
4. Top with a drizzle of white truffle oil, fresh chopped parsley, grated parmesan cheese, and a touch of finely grated white chocolate. Salt and pepper to taste.

HAZLITT 1852 VINEYARDS

Hazlitt's World-famous Bramble Berry Brownies



Ingredients:

1 box of your favorite brownie mix or your own “from scratch” brownie recipe
750ml. bottle of **Bramble Berry** wine
Chocolate chips (semi-sweet or dark chocolate)

1. Preheat oven per instructions on the box or recipe.
2. Mix brownie mix and replace water with equal amounts of **Bramble Berry** wine.
3. Add chocolate chips
4. Bake per instructions on the box or recipe.
5. Let the brownie cool and serve.

Enjoy with the remaining *Bramble Berry* wine!

WAGNER VINEYARDS

Churro with Chocolate & Raspberry Red Wine Drizzle

Churros (store-bought or homemade)

Drizzle

8 oz. Semi-Sweet Chocolate

2 tbsp. butter

¼ cup heavy cream

½ cup *Wagner Vineyards Seneca Red*

¼ cup raspberry purée

½ cup sugar

2 tbsp. corn starch

Melt chocolate in a double boiler with butter and cream. Reserve warm. In a medium saucepan, heat wine, raspberry & sugar to a slow simmer. Thicken with corn starch and water slurry to desired thickness. Follow heating instructions for churros. Dip churros in chocolate mixture and drizzle with raspberry red wine syrup.

Serve with your favorite Wagner wine and enjoy!!

IDOL RIDGE WINERY

Dark Chocolate Cherry Cordial Fudge

1 1/2 Cups granulated sugar

2/3 Cup evaporated milk

1/4 teaspoon salt

12 oz bag of Dark chocolate morsels

1 teaspoon of cherry extract

Candied cherries optional

Step 1 - Line an 8-inch-square baking pan with foil

Step 2 - Combine sugar, evaporated milk, and salt in a medium, heavy-duty saucepan. Bring to a full rolling boil over medium heat, stirring constantly. Boil, stirring constantly, for 4 to 5 minutes. Remove from heat

Step 3 - Stir in morsels, and cherry extract. Stir vigorously for 1 minute or until melted. Pour into the prepared baking pan. Refrigerate for 2 hours or until firm. Lift from pan; remove foil. Cut into 48 pieces.

BOUNDARY BREAKS VINEYARD

White Chocolate Pretzel Cranberry Bark

Ingredients

- 20 ounces of white melting wafers
- ¾-1 cup pretzels - crunched and broken up measure after breaking pretzels up
- ¾-1 cup dried cranberries

Instructions

1. Line a large baking sheet with parchment paper and set aside
2. Place the white melting wafers in a large microwave-safe bowl, heat at 50% power for 30 seconds, then stir. Continue to heat at 15-second intervals being sure to stir in between each round in the microwave.

3. Candy wafers do not change their shape unless they are stirred.
4. Once the candy is melted completely add in your pretzel pieces and cranberries - using a rubber spatula stir to combine and coat everything then spread in as thin a layer as possible on your parchment-lined cookie sheet.
5. Place in the refrigerator until the candy hardens then break into pieces.

Notes

- Put pretzels in a Ziploc bag to crush them into desired pieces.
- Recipe uses melting wafers, if using white chocolate chips be sure to add a small amount of vegetable oil.
- Instructions use the microwave, you can also use the double boiler method to melt the chips.

THREE BROTHERS WINERIES & ESTATES

Chocolate Covered Bacon Dusted in Sea Salt

Ingredients:

1lb thick cut bacon (14-16ct)
8oz semi sweet dark Belgian chocolate
1 Tbsp olive oil
1 tsp sea salt (medium grain)

Directions:

Preheat oven to 400.

Place bacon on a parchment paper lined sheet tray and cook 6 minutes rotate tray and another 6 minutes or until almost crispy. Let cool on sheet tray for 10 min then transfer to paper towels to drain.

In a double boiler melt chocolate, once melted whisk in the olive oil. Dip bacon in melted chocolate, making sure it's fully covered. Place chocolate covered bacon on a parchment paper lined sheet tray.

Before it can fully cool sprinkle a little bit of the sea salt on each piece.

Cool completely and enjoy!