



FOOD & WINE AFFINITY SEMINAR

MODULE 6

GOAL: To learn how to pair wines with sweet foods

SUGGESTED FOODS: If Moscato is used: Sugar cookie with a side of apricot jam. If LBV Port is used: Not too sweet chocolate cookie with a side of chocolate sauce, dense brownie or chocolate cake with icing. Dark chocolate as opposed to milk chocolate should be used.

SUGGESTED WINES: Caposaldo Moscato, Taylor Fladgate 10 Year Old Tawny, Taylor Fladgate Late Bottled Vintage Port or Fonseca Bin 27. Plus any dry wine perhaps Cabernet left over from Module 5 (to contrast with the Port) or Chardonnay (to contrast with the Moscato)

REVIEW OF THE MAIN POINTS COVERED:

1. Desserts and dessert wines have a natural affinity for each other. Always serve the wine prior to the dessert.
2. The key to finding great matches lies in matching the levels of sweetness.
3. Sweet food will make dry wines taste sour.
4. If you ever err on the side of one being sweeter than the other, make the wine sweeter than the food.

TASTING NOTES:
