

Gingered Carrot Soup



Makes 4 cups soup, 1 ½ cups tangy cream

Total preparation: 35 minutes

Step 1 Sauté:

- 2 T. unsalted butter
- 1 cup leeks, sliced and rinsed
- 1 ½ T. fresh ginger, minced
- 1 ½ t. garlic, minced

Sauté leeks in butter in a large pot over medium-high heat for 3 minutes, or until soft. Add ginger and garlic and cook 1 minute.

Step 2 Stir in and sauté:

- 1 lb. carrots, peeled, thinly sliced
- 1 t. sugar
- ½ t. kosher salt
- ¼ t. cayenne

Sauté for 1 minute.

Step 3 Deglaze with; stir in, then puree:

- ½ c. Harmony Cellars Chardonnay
- 3 c. vegetable broth (may replace vegetable broth with chicken broth)

Deglaze with wine and reduce until nearly evaporated then stir in the broth and bring soup to a boil. Reduce heat and simmer 5 minutes, or until carrots are soft. Puree with a hand blender.

Step 4 Finish soup with:

- 1 T. fresh lemon juice

Step 5 Whip; then fold in:

- ½ cup heavy cream
- ½ cup sour cream
- Salt to taste

Whip cream to soft peaks in a bowl, and then fold in the sour cream and salt. Dollop onto servings of soup. Serve immediately with Harmony Chardonnay!