

# MARCH FEATURED RECIPES

## Potato & Leek Soup with Fumé Blanc

## Wild Mushroom Bisque with Zinfandel

### **Potato & Leek Soup**

*Although this is one of the simpler soups to make, it is also elegant and hearty, not to mention the fact that it pairs very well with our Fumé Blanc on a cold winter's day.*

*Recipe created by Chef Kevin McKenzie*

#### **Ingredients**

Yellow Finn or good boiling potatoes	3 pounds, peeled
Leeks (thinly sliced & cleaned)	4 large or 6 medium
Yellow Onion	1 each, thinly sliced
Fresh Thyme	1 bunch, picked leaves
Fresh Garlic	4 cloves
Unsalted Butter	8 tablespoons
Milk	4 cups
Water	4 cups
Salt & Cracked Black Pepper to taste	
Extra Virgin Olive Oil to taste, for garnish	

#### **Method**

Melt butter in thick bottom soup pot.

Add sliced onions, leeks, garlic, potatoes, a pinch of salt and then sweat until onions are translucent.

Add water, milk, another pinch of salt, and then bring to boil, turn down and simmer until potatoes are tender, then add the fresh thyme leaves for the last few minutes of cooking.

Remove soup from stove and blend in blender or food processor until smooth and creamy. It is also a good idea to pass soup through a strainer if you think there might be some particulate floating around.

Adjust soup for seasoning and thickness, by adding more liquid if necessary. When ready to serve simply portion out into bowls and garnish with a bit of extra virgin olive oil and snipped chives. Cream fresh or mascarpone would also be nice.

# Wild Mushroom Bisque

*I am an avid mushroom hunter and one of my favorite things to do with the bounty I bring home is to make this soup for family and friends as a way to celebrate the harvest.*

*Recipe created by Chef Kevin McKenzie*

## **Ingredients**

Fresh Garlic Cloves	3 each, minced
Extra Virgin Olive Oil	2 tablespoons
Medium Yellow Onion	1 each, fine dice
Button Mushrooms	4 pounds, sliced
Dried Porcini Mushrooms	2 ounces, reconstituted (¾ pound fresh)
Shiitake (or your choice)	¼ pound sliced
Dry Creek Fumé Blanc	1 cup
Vegetable Stock	2 quarts
Heavy Cream	1 quart
Unsalted Butter	¼ pound
Fresh Basil	1 small bunch, leaves picked
Fresh Tarragon	1 small bunch, leaves picked
Fresh Chives	1 bunch, chopped
Sea Salt to taste	
Fresh Cracked Pepper to taste	

## **Method**

Sauté onions and garlic in olive oil and then add and cook until the mushroom mixture is almost dry.

Add the white wine, cook fully evaporated into mushrooms

Add the vegetable stock and cream and simmer for about 20 minutes

Season soup with salt and pepper

To finish soup, add basil, tarragon, chives and butter, then puree until smooth.

Serve immediately.

**Pair with any of Dry Creek Vineyard's Zinfandel's.**