

Pinot Grigio has many layers, bringing out the earthiness of the carrots in this soup.

SUGGESTED PAIRINGS

Inniskillin
Pinot Grigio



Makes 8 ½ cups

4 Carrots, peeled & diced
1 Tbsp Fresh ginger, sliced
1 large White onion, diced
2 cloves Garlic, peeled
4 Tbsp Unsalted butter, cold
Salt & Pepper to Taste

Melt 2 Tbsp Butter in a pot and brown butter slightly.

Add onions, ginger, garlic and carrots.

Top with just enough water to cover.

Add salt and pepper, enough to season liquid.

Bring to a boil, simmer for 15 minutes or until vegetables are tender.

Allow to cool slightly before blending.

Blend all ingredients in a blender, adding the rest of the cold butter while blending the soup.

Pass soup through fine mesh sieve.

Season to taste, reheat and serve.

Garnish with Fresh Tender Herbs.

Recipe by David Penny,
Chef Great Estates of Niagara