

SUGGESTED PAIRINGS

Inniskillin
Pinot Noir Rosé



Serves 6

- 1 med Onion, peeled & diced
- 3 cloves Garlic, peeled
- 3 Tbsp Unsalted butter
- 4 Russet potatoes (approx 1.5 lbs), peeled & diced
- 1 head Fennel
- 3 cups Water
- 1 tsp Salt
- 1/4 tsp Pepper

Melt butter in saucepot until bubbling.
Sweat onions, garlic & fennel until tender.
Add potatoes & water, cook until tender.
Allow to cool slightly, puree in bar blender.
Season and serve.

Recipe by David Penny,
Chef for Great Estates of Niagara