



### **Garden Leek & Truffle Soup Shooters with Pickled Fennel**

Pair with our Estate Chardonnay

#### **Pickled Fennel**

##### **Ingredients:**

1 bulb fennel, cored and thinly sliced  
1 cup of wine vinegar  
1/3 cup sugar  
1 inch strip of orange peel  
1/2 tablespoon yellow mustard seed  
1/2 tablespoon fennel seed  
2 teaspoon kosher salt

##### **Method:**

Bring the vinegar and brining ingredients, except fennel, to a boil in a sauce pan. Turn off heat, and let steep like tea for twenty minutes.

Strain. Add strained liquid back in sauce pan.

Bring to a simmer, and add fennel. Turn off heat, and cover. Let cool at room temperature.

### **Garden Leek & Truffle Soup Shooters**

Serves 4-6

##### **Ingredients:**

1½ lbs leeks (you'll have about ¾ lbs after you cut and clean them)  
3 tablespoon unsalted butter  
1 teaspoon salt  
2 cloves garlic  
1 tablespoon Kosher salt  
1/2 teaspoon white pepper  
1 lbs yukon gold potatoes  
3 cups chicken broth  
1 cup heavy cream  
1/2 of one lemon  
White truffle oil, optional for topping  
Chives, optional for topping

##### **Method:**

Cut the dark green part off of the leek and rough chop. Cut off the root. You'll be left with just the white part and a little bit of the lighter green part. Cut the leeks in half. Cut them in half again, down the middle, and chop them.

Soak in a large bowl of water, agitating them to remove dirt. Pull out of the water with your hands or a scoop.

With a large pot over medium heat, melt butter. Add the leeks and a teaspoon of salt and cook them for 5 minutes, stirring constantly. In the last thirty seconds, add in minced garlic. Season with salt and white pepper.

Lower the heat to medium low and cook the leeks for 25 minutes. Stir occasionally until nice and soft.

While the leeks are cooking, peel, and cut potatoes into medium chunks.

When the leeks are finished, add the potatoes and chicken broth to the pot. Bring this mixture to a boil over medium high heat. Then reduce the heat to low, cover, and simmer for about 25 minutes, or longer if your potatoes are not tender.

When the potatoes are tender, remove from heat and puree the mixture using an immersion blender, or transfer the mixture to your stand blender or Vitamix. Once the mixture is smooth, add heavy cream and lemon juice.

Adjust with salt & white pepper if necessary. Add truffle oil to taste. Decorate soup with pickled fennel.