

Wine Pairing: Carrot, Leek and Potato Soup

With winter upon us, a good soup recipe is always welcome. This Haas family favorite is a good match for the 2007 *Esprit de Beaucastel Blanc*. The richness of the Roussanne in the *Esprit Blanc* nicely complements the combination of earthiness and creaminess of the root vegetables. Serve it with a simple green salad and crusty bread for a perfect comforting winter meal.

Serves 4

Ingredients

1 lb. potatoes, peeled and chopped
3 large carrots, chopped
2 large leeks, finely sliced
3 tbsp. butter
2 cups water
2 cups chicken broth
salt to taste
cream (for garnish)
3 tbsp finely chopped parsley (for garnish)

Melt the butter in a stock pot, add the leeks and carrots over medium-low heat. Stir to thoroughly coat vegetables with butter, and saute for about 5 minutes. Do not let leeks brown.

Add the potatoes, the chicken stock, the water, and salt.

Bring to a boil, then reduce heat and simmer for 20-25 minutes, until vegetables are soft.

Remove from heat, and use an immersion blender to puree. Correct seasonings.

Ladle into bowls, and serve with a swirl of cream and a sprinkling of parsley.