

# Leek and Russet Potato Bisque with Dill paired with Davis Estates Chardonnay

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## INGREDIENTS:

### Leek and Russet Potato Bisque with Dill

1 Tablespoon butter  
6 Large Leeks, use mostly the white part, washed and sliced (About 10 Cups Packed)  
6 ounces Yukon gold potato, peeled and cut into large dice  
½ Yellow onion, cut into large dice  
2 ½ cups Chicken stock  
1-pint Half and half  
1 Tablespoon Lemon juice  
1 Tablespoon caraway  
1 Tablespoon fresh dill, finely chopped  
Kosher salt and white pepper to taste

SERVES: 4-6

### Optional Toppings

Fresh dill  
crème fraîche



## METHOD:

### Leek and Russet Potato Bisque

- Melt the butter in a saucepan over medium heat. Add leek, potato, and onion, sweat for about 5 minutes.
- Add the half and half and chicken stock and bring to a boil. Turn down the heat to a simmer and continue to cook until potatoes are tender enough to puree, about 20 minutes.
- Remove from heat and transfer in batches to a blender. Puree until smooth and pass through a fine mesh strainer into a clean saucepan. Add caraway, lemon and dill. Bring just to a simmer, then lower heat.
- Adjust seasonings and keep soup warm until ready to serve.

### To Finish

Ladle your bisque into individual bowls, serving with a dollop of Crème Fraiche and fresh dill. Serve immediately with a chilled glass of Sauvignon Blanc.