

Creamy Sundried Tomato with Gnocchi Soup paired with Davis Estates Chardonnay

INGREDIENTS:

Creamy Sundried Tomato with Gnocchi Soup

2 tablespoons extra virgin olive oil
2 ½ cups yellow onion, chopped
2 cups carrots, chopped
10 ounces Yukon gold potato, peeled and sliced thin, so it cooks faster
1 ½ cups celery stalks, chopped
½ cup chopped sun-dried tomatoes (we use dry not packed in oil)
4 cloves garlic, chopped
1 ½ tablespoons dried oregano
1 ½ tablespoons dried basil

SERVES: 8

2 teaspoons paprika
2 tablespoons fresh thyme leaves, chopped
Rounded ¼ teaspoon chili flakes
1 pinch each kosher salt and black pepper
9 cups chicken broth
2 ¼ cups heavy cream, or whole milk
½ cup grated parmesan plus extra for garnish
6 cups baby spinach
1-pound fresh gnocchi, cooked according to package directions and sautéed until slightly browned.

METHOD:

Creamy Sundried Tomato with Gnocchi Soup

- In a large soup pot set over medium heat, combine the olive oil and onion.
- Cook 5 minutes, until fragrant. Add the carrots, potato, celery, and sundried tomatoes. Cook another 3 to 5 minutes.
- Stir in garlic, oregano, basil, paprika, thyme, and a pinch each of chili flakes, salt, and pepper.
- Add broth and cream. Simmer over medium heat for 25 minutes.
- Remove from heat and puree in blender, adding ½ cup parmesan cheese to blender in batches.
- Place soup in a soup pot and heat. Add spinach and sautéed gnocchi.

To Finish

Ladle you soup into warmed soup bowls and garnish with parmesan cheese. Serve immediately with a chilled glass of Chardonnay.