

Spinach and Arugula Soup

paired with Davis Estates Chardonnay or Sauvignon Blanc

INGREDIENTS:

Spinach and Arugula Soup

2 tablespoons light olive oil
2 ½ cups small diced onion
4 cloves garlic, minced
5 ounces Yukon gold potato, peeled and sliced thin(it cooks faster thinly sliced)
1 teaspoon ground turmeric
1 teaspoon sea salt
½ teaspoon black pepper

SERVES: 4-6

½ teaspoon grated fresh nutmeg
¼ teaspoon ground allspice
4 cups chicken stock
7 ounces arugula
5 ¼ ounces fresh spinach
1 ounce cilantro (about 1/2 packed cup)

Garnish

½ cup crème fraiche
½ a lemon zested
¼ lime zested
⅓ cup chopped Marcona Almonds

METHOD:

Spinach and Arugula Soup

- Heat light olive oil in a large saucepan over medium heat.
- Add onion, garlic and potato, and cook, stirring, just until tender, about 5 minutes.
- Stir in turmeric, salt, pepper, nutmeg, and allspice, cook, stirring often, 2 minutes.
- Add stock and bring to a simmer. Cook until potato is tender, about 10 minutes.
- To a medium pan, add spinach, cilantro and arugula. Cook for about 10 minutes.
- Working in batches, transfer your liquid and greens to a blender and process until smooth.
- Taste and adjust seasonings if needed.

Garnish

- In a small bowl, mix the crème fraiche, lemon and lime zest.

To Finish

Ladle you soup into warm individual bowl. Drizzle on your desired amount of crème fraiche blend and top with the chopped marcona almonds. Serve immediately with a chilled glass of Davis Estates white wine.

