

# Leek and Zucchini Soup paired with Davis Estates Chardonnay

---

## INGREDIENTS:

### Leek and Zucchini Soup

3 tablespoons butter  
7 cups cleaned leeks, white and light green parts,  
sliced thin (about 8 to 10 leeks)  
8 garlic cloves, peeled and chopped fine  
10 peeled Yukon gold potatoes, thinly sliced  
1 pound zucchini, thinly sliced  
5 ½ cups low sodium chicken broth (or more if  
needed to thin out soup)  
2 cups half and half

SERVES: 6-8

### Garnish

Chopped fresh chives  
Crème fraiche



## METHOD:

### Leek and Zucchini Soup

- Melt butter in heavy large pot over medium heat.
- Add leeks and garlic; sauté until tender, about 6 minutes.
- Add potatoes and zucchini and sauté for 5 minutes.
- Add chicken broth and bring to a boil.
- Reduce heat and simmer until potatoes are tender, about 15 minutes. Add half and half.
- In a blender, purée soup until completely smooth. Remember hot liquids expand in blender so do in a couple batches.
- Reheat soup to desired temperature or enjoy cold!

### To Finish

In individual bowl, ladle your soup. Garnish with chopped chives, and dollop of Crème fraiche. Serve immediately with a chilled glass of Chardonnay.