



EXCELSIOR SAUVIGNON BLANC

2007

GREEN AUTUMN SOUP

INGREDIENTS:

25ml OLIVE OIL
5 LARGE ONIONS, FINELY CHOPPED
4 LEEKS, FINELY CHOPPED
500ml VEGETABLES: BROCCOLI, ZUCCHINI, SPINACH, PEAS
A HANDFUL CHOPPED PARSLEY
1 Litre VEGETABLE STOCK
250ml CREAM
*CHIVES FOR GARNISH

METHOD:

1. HEAT OLIVE OIL.
2. SAUTÈ ONIONS & LEEKS UNTIL SOFT.
3. ADD ALL INGREDIENTS EXCEPT CREAM & CHIVES.
4. COOK UNTIL VEGETABLES ARE SOFT.
5. LIQUIDISE MIXTURE, ADD SALT & PEPPER.
6. ADD CREAM AND GARNISH WITH FRESHLY CHOPPED CHIVES.