



The Marriage of Wine and Food™

Chilled Minted Pea Soup with Crème Fraiche and Chive Blossoms

Wine Pairing: Sauvignon Blanc

Serves 6

2 Tablespoons	Olive oil
2 medium	Shallots, finely chopped
1	Leek, white and light green part only, finely chopped
4 cups	Chicken stock
1 pound	Shelled peas, fresh or frozen
¼ cup	Fresh mint leaves, chopped, about 4 sprigs
¾ cup	Crème Fraîche or sour cream
	Kosher salt
	Chive blossoms (optional)

- Heat olive oil in a heavy saucepan over medium heat. Add shallots and leek and sauté until soft, but not browned.
- Add the peas and the chicken stock. Bring to a boil, reduce heat and allow to simmer for 30 minutes.
- Remove from heat and stir in the chopped mint leaves.
- Using an immersion blender, or a traditional blender working in batches, purée soup until very smooth. Pour through a mesh strainer into another bowl, pushing solids through with a spatula.
- Repeat the straining process back into the saucepan, and again back into the bowl.
- Whisk in crème fraîche and season to taste with salt. Refrigerate well, at least six hours or overnight.
- Serve cold garnished with crème fraîche, chives and chive blossoms.