

LEEK AND CAULIFLOWER SOUP WITH GORGONZOLA AND CARAMELISED WALNUT

WITH SPIER 21 GABLES CHENIN BLANC



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21 Gables

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Doesn't a rich, creamy soup just hit the spot on a chilly day? Our leek and cauliflower soup is a comforting blend of flavours, elevated by gorgonzola and caramelised walnuts. It can also be transformed into a hearty potato soup with a simple swap!

Pair it with Spier's 21 Gables Chenin Blanc. Boasting notes of ripe peach and pear fruit, these aromas effortlessly play off the creamy leek and cauliflower. At the same time, the refreshing notes of lemon rind and coriander spice complement the gorgonzola perfectly. The youthful yet luscious palate invigorated by mouth-watering acidity adds an extra layer of flavour to this yummy soup, culminating in a lingering fruit core finish.

INGREDIENTS

Serves 6 as a main meal

100 g butter
1 large onion, finely chopped
600 g leeks, finely sliced (use only the white and light green parts)
500 ml warm chicken stock (or vegetable stock)
1 medium head of cauliflower, cut into small florets (or 2-3 large potatoes, peeled and coarsely grated)
250 ml fresh cream
100 g gorgonzola or blue cheese, crumbled (plus extra for topping, optionally)
salt and pepper to taste
100 g walnuts
30 ml butter
1/4 cup white sugar

METHOD

Melt the butter over medium heat in a medium-sized pot on the stovetop.

Add the onion, leeks, and fry while stirring often, slowly softening the vegetables without browning them. This will take about 10-15 minutes.

Add the stock and cauliflower and bring to a simmer. Cook for 10-15 minutes over low heat until the cauliflower is tender and cooked, then remove from the heat.

Transfer the mixture to a large blender, add the cream and blue cheese, cover and blend to a very smooth texture (add a little more hot water if your soup is too thick).

Season with salt and pepper and mix well. Return to the heat right before serving without letting it boil.

Serve hot, topped with more crumbled cheese (optionally) and caramelised walnuts (see below).

For the caramelised walnuts:

Prepare a baking sheet with non-stick baking paper and set it aside.

Place the walnuts, butter and sugar in a large non-stick pan over medium heat. Stir now and then until the butter and sugar start to form a melted caramel (no granules remaining), stirring to coat the nuts on all sides – don't let it get too dark.

Remove from the heat immediately and scrape into the prepared baking sheet, spreading out the nuts swiftly before the caramel hardens.

Leave to cool, then chop roughly and serve some on the soup.

Spier 21 Gables wines can be tasted and purchased at the farm in Stellenbosch, and are widely available in stores and online at shop.spier.co.za



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