

The logo for Inniskillin, featuring the brand name in a stylized, white, serif font with a decorative flourish underneath, set against a black background with a gold border.

Carrot Ginger Soup

WINE PAIRING - Inniskillin Brae Blanc or Riesling
by Winemaker Bruce Nicholson

Yield, 2 litres

INGREDIENTS

4	Carrots Peeled & Diced
1 tbsp	Fresh Ginger Sliced
1	Large White Onion, Diced
2	Cloves Garlic, Peeled
4 tbsp	Unsalted Butter, Cold
	Salt & Pepper to Taste

METHOD

1. Melt 2 tbsp Butter in a pot and brown butter slightly
2. Add onions, ginger, garlic and carrots
3. Top with water just enough to cover
4. Add salt and pepper, enough to season liquid
5. Bring to a boil, simmer for 15 minutes or until vegetables are tender
6. Allow to cool slightly before blending
7. Blend all ingredients in a blender, adding the rest of the cold butter while blending the soup.
8. Pass soup through fine mesh sieve
9. Season to taste, reheat and serve.



RECIPE BY DAVID PENNY

*Executive Chef-Great Estates of Niagara
Inniskillin - Jackson Triggs - Le Clos Jordanne*

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