Ashbourne
GREEN VICHYSSOISE

Directions:

Heat butter and olive oil, add onions and fry over until translucent. Add chives, potatoes, wine and 4 ¼ cups of stock. Bring to the boil then turn heat down and simmer until potatoes are soft. About 25 – 30 minutes.

Remove from heat, and puree using a hand blender (be careful not to burn yourself with the hot liquid).

Stir in rest of stock, and leave to cool then refrigerate.

Before serving, juice the sorrel leaves in a vegetable juicer (should give you just over a ¼ cup of juice depending on juicer), and stir into soup.

Serve with Ashbourne Sauvignon Blanc Chardonnay

Tasting Note: Fresh, vibrant, perfumed Sauvignon Blanc, filled-out and enriched with a carefully judged unwooded Chardonnay component, make this a beautifully balanced and highly versatile wine. More than two decades of family experience have gone into this unique blend.

Ingredients:

2 tbsp Butter

2 tbsp Hamilton Russell Vineyards Extra Virgin Olive Oil

90g/ 1¾ cups Red Onion, finely chopped

2 tsp Chives

1kg/7 medium Potatoes, peeled and cut into eighths

6 cups Vegetable stock, preferably fresh and organic or made from concentrate

½ cup Ashbourne Sauvignon blanc Chardonnay

2 cups Sorrel leaves, rinsed



