

Chilled Spicy Carrot Soup

Recipe by Ariana Sherlock
Torii Mor Winery

Serves: 6 people



WINE PAIRING: TORII MOR 2007 PINOT GRIS

Ingredients:

2 Tbsp. olive oil	6 cups low sodium
2 lbs. carrots, peeled, chopped	chicken broth
2 large leeks (white and pale green	8 oz. plain yogurt
parts only), chopped	2 tsp. honey
1 Tbsp. garlic, chopped	salt & cracked black pepper
2 tsp. ground cumin	2 Tbsp. fresh lime juice
1 tsp. ground coriander	2 tsp. grated lime zest
1 tsp. dried crushed red pepper flakes	2 Tbsp. cilantro, chopped

Heat oil in a large, heavy pot over medium-high heat. Add carrots and leeks; saute until leeks are soft, but not brown, about 5 minutes. Add garlic and cook 1 minute. Add cumin, coriander, and pepper flakes; cook

30 seconds longer. Add broth and bring to a boil. Cover and reduce heat; simmer until carrots are very tender, about 35 minutes.

Working in batches, puree soup in blender or food processor until smooth. Transfer soup to a large bowl and allow to cool. Whisk in yogurt, honey, and salt & pepper to taste (keep in mind that the spiciness will decrease dramatically after the soup has chilled). Cover soup and refrigerate until cold, at least 4 hours or overnight.

Stir in lime juice and lime zest. Taste and season with salt and pepper if needed. Ladle into bowls and garnish with cilantro. Enjoy on a hot summer day with a glass of refreshing Torii Mor Pinot Gris!

“Through this Torii Mor, this Earth gate, we step, to make glad the soul, with wine”