

Nurturing, fulfilling, simply delicious! Voted top favorite at our event, First Taste.

SERVES: 4 (1½ cups) or 6 (1 cup)  
 PREP TIME: 15 minutes  
 COOK TIME: 20 minutes  
 TOTAL TIME: 35 minutes

## INGREDIENTS

- 2-2½ lbs. sweet potatoes (2-3 medium size), peeled, cut into ½" slices
- 2 Tbsp. + 1 Tbsp. GC Napa Valley Natural Savory Proprietary Blend Extra Virgin Olive Oil
- 2 Tbs. butter, unsalted
- 1 cup yellow onion, diced
- 2 tsp. + ¾ tsp. GC Napa Valley Natural Sage Finishing Sea Salt
- ¾ tsp. GC Napa Valley Natural Sage Leaves
- 1 cup + 1 cup Pietro Family Cellars Chardonnay
- 2 cups vegetable stock, low sodium
- ½ cup heavy cream
- ½ tsp. GC Napa Valley Natural Lemon Tellicherry Pepper
- 1 Tbsp. divided, GC Napa Valley Natural Blood Orange Olive Oil \*
- \* Or substitute with GC Napa Valley Natural Orange Olive Oil



## TO PREPARE

- Preheat oven to 375 degrees.
- Arrange sweet potato slices in a single layer on a parchment lined baking sheet. Using about 2 Tbsp., brush each side with Savory Extra Virgin Olive Oil. Roast in oven for 30 minutes or until fork tender.
- Heat butter and 1 Tbsp. Savory Extra Virgin Olive Oil in a medium-size pot over medium-high heat. Add onion, 2 tsp. Sage Finishing Sea Salt and cook until softened and lightly browned, about 8-10 minutes. Add 1 cup Pietro Family Cellars Chardonnay and reduce by half.
- Add roasted sweet potatoes, Sage Leaves, 1 cup Pietro Family Cellars Chardonnay and reduce liquid by half.
- Add vegetable stock and reduce by half.
- Puree mixture in pot using an immersion blender or puree in batches using a counter blender, preferably a Vitamix. **FOODIE TECHNIQUE IN THE KITCHEN:** Pureeing Hot Foods and Liquids in a Blender. [LINK](#) Remove the center from the blender lid before pureeing. (Steam expands and this opening allows the HOT steam to escape the blender while pureeing, otherwise the steam pressure buildup can push out the blender lid, causing a mess and potential burns.) Add hot mixture to blender, filling no more than ½ full, secure lid without the center piece, place a clean towel over the lid opening, hold cloth in place and process in batches until smooth.
- Return soup to pot. Stir in cream and Lemon Tellicherry Pepper.

## TO SERVE

Portion Sweet Potato Soup into bowls. Drizzle the top of each soup with ½ tsp. Blood Orange Olive Oil and pinch of Sage Finishing Sea Salt.

## WINE PAIRING

2017 Pietro Family Cellars Chardonnay, Oak Knoll District of Napa Valley

## SHOPPING LIST

*Organic, farmers market, and garden grown products are preferred*

- 2-2½ lbs. sweet potatoes (2-3 medium size)
- 1 stick (4 oz.) butter, unsalted
- 1 medium yellow onion
- 1 box 16 fl. oz. vegetable stock, low sodium
- ½ pint (8 fl. oz.) heavy cream

### GC NAPA VALLEY PRODUCTS IN CURRENT SHIPMENT

- GC Napa Valley Natural Savory Proprietary Blend Extra Virgin Olive Oil 250 ml
- GC Napa Valley Natural Sage Leaves .3 oz pouch

### FROM YOUR PANTRY

- 1 sheet parchment paper

### GC NAPA VALLEY PRODUCTS FROM PREVIOUS SHIPMENTS

- GC Napa Valley Natural Sage Finishing Sea Salt
- GC Napa Valley Natural Lemon Tellicherry Pepper
- GC Napa Valley Natural Blood Orange Olive Oil \*
- \* Or substitute with GC Napa Valley Natural Orange Olive Oil



### WINE IN RECIPE

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