

CHECKMATE

Artisanal Winery

CHECKMATE FOOL'S MATE CHARDONNAY & SWEET CORN AND SPRING LEEK VELOUTE

This creamy fresh soup is great to enjoy with CheckMate's Fool's Mate Chardonnay. You can freeze this soup to enjoy later or share it with friends and neighbours.

<i>4 tbsp</i>	<i>Butter or Bacon Fat</i>
<i>6 cups</i>	<i>Frozen Organic Corn Kernels</i>
<i>1</i>	<i>Medium Onion, fine diced</i>
<i>2</i>	<i>Garlic Cloves, minced</i>
<i>2</i>	<i>Stalks Celery, small diced</i>
<i>3</i>	<i>Leeks, thinly sliced and washed</i>
<i>4 cups</i>	<i>Vegetable, Corn or Chicken Stock</i>
<i>1/2 cup</i>	<i>White Wine, Chardonnay preferred</i>
<i>1 lemon</i>	<i>Juiced and discarded</i>
<i>1/2-1 cup</i>	<i>Whipping Cream *optional or to your preference</i>
	<i>Salt to taste</i>

In a large saucepot over medium heat, add butter or bacon fat until melted. Add onion, corn, celery and leek, sauté until onion is translucent. Incorporate wine and cook until almost dry, then add stock and simmer for 20 minutes.

Remove from heat, puree soup in a blender until very smooth. Return to pot and bring back to a simmer then add lemon juice and whisk in cream. Season to taste.

CHEF CHRIS VAN HOOYDONK

