



**FREEMAN**

VINEYARD & WINERY

# Sweet Pea and Fennel Soup

FREEMAN VINEYARD & WINERY, SEBASTOPOL

## INGREDIENTS

*2 tbsp butter*

*1 tbsps*

*olive oil*

*2 medium to large fennel  
bulbs, roughly chopped*

*1 onion, roughly chopped*

*5 cups chicken stock*

*20 oz sweet peas  
(If it's not season, frozen  
peas works great for this)*

*Salt and pepper*

*Heavy cream (optional)*

## METHOD *(Serves 4-6)*

1. Melt butter on a large pot, add olive oil when butter is melted. Add onion and fennel — cook stirring occasionally until softened about 15 minutes. Salt and pepper to taste as you cook.
2. Add chicken broth and peas. Cook over medium heat and bring to a boil, then reduce the heat to medium low. Simmer, partially covered, and cook for another 15 minutes.
3. Cool the soup and puree in batches in a blender or food processor until completely smooth. Add about  $\frac{1}{4}$  cup cream if you like to finish.
4. Check the taste and add more salt and pepper if needed.
5. If you are serving the soup cold, cover and chill it in refrigerator at least 6 hours.

*If you like an onion flavor, top with chopped chives. You can also add chopped tomato if you like. If the soup is too thick, add more chicken stock later. This soup is very forgiving.*



## CHEF'S TIP:

Pair with Freeman Winery Yu-Ki Estate Pinot Noir or Ryo-fu Chardonnay