

# WAIPAPA BAY

## PUREED SWEET POTATO SOUP

*PAIR WITH WAIPAPA BAY PINOT GRIS*



**SERVES:** 10-12

### **INGREDIENTS:**

5 medium orange-fleshed sweet potatoes, unpeeled  
3 tablespoons olive oil  
1 large yellow onion, chopped  
1 large leek (white part only), cleaned and chopped  
2 medium carrots, peeled and chopped  
1 celery rib, chopped  
2 garlic cloves, chopped

1 cup dry white wine  
10 cups chicken stock  
1 cup heavy cream  
Salt  
Freshly ground white pepper  
¼ cup cranberry oil (optional, see recipe below)

### **HOW TO MAKE IT:**

Place the sweet potatoes into a large pot, add cold water to cover and 2 large pinches of salt. Bring to a boil over high heat, reduce the heat to medium, and simmer until the sweet potatoes are soft when pierced with the tip of a knife, 30 to 40 minutes. Drain and set aside until cool enough to handle. Peel and quarter the sweet potatoes; set aside.

Meanwhile, in a large heavy soup pot, heat the oil over medium-high heat. Add the onion, leek, carrots, celery, and garlic and cook, stirring often with a wooden spoon, until the vegetables begin to soften, about 5 minutes. Add the wine, scraping up any brown bits stuck to the bottom of the pot, and cook until the alcohol has evaporated, about 2 minutes.

Add the stock and reserved sweet potatoes to the pot, increase the heat to high, and bring to a boil. Reduce the heat to medium and simmer until all the vegetables are very soft, about 30 minutes.

Working in batches, puree the soup until smooth in a food processor or blender, and return it to the pot. Stir in the cream, season with salt and white pepper to taste, and bring to a simmer over medium heat. Ladle into bowls or cups to serve, and drizzle some of the cranberry oil over each serving, if desired.

### Cranberry Oil

Put 1 cup fresh cranberries into a mortar and finely crush with a pestle. (Or you could use a food processor to grind the berries to a pulp.) Transfer to a small bowl, add ½ cup extra-virgin olive oil, and stir to combine. Cover and refrigerate overnight. The following day, strain the cranberry mixture through a wire-mesh strainer set over a small bowl, pressing gently on the solids with a rubber spatula or wooden spoon to extract the red, pulpy cranberry oil. Discard the solids. Season to taste with salt and pepper. Whisk the oil before using. Makes ½ cup.