



Potato Leek Soup with Sautéed Rock Shrimp

Nickel & Nickel Stiling Vineyard Chardonnay, Russian River Valley

by Executive Chef Trevor Eliason

This soup makes a lovely passed hors d'oeuvre or first course dish.

Ingredients

Seasoning Salt:

- 1 teaspoon ground coriander
- 1 teaspoon ground mustard seed
- 1 teaspoon cayenne pepper
- 1 teaspoon paprika
- 1 teaspoon ground fennel seed
- 2 tablespoons kosher salt

Soup:

- 2 tablespoons butter
- 4 medium leeks,
whites only, diced
- 3 medium Yukon Gold Potatoes,
quartered, then thinly sliced
- 4 cups chicken stock
- Salt and pepper, to taste
- 1/2–1 cup heavy cream
- 1 tablespoon olive oil
- 1/2 pound rock shrimp
- Sorrel leaves,
for garnish (optional)

METHOD

Combine all spices in a small bowl to make the seasoning salt. Mix well.

Place the rock shrimp in another small bowl and sprinkle with 2 teaspoons of the salt mixture. Mix gently. Reserve the remaining seasoning salt in a small, air-tight container and keep it with your spices. Cover the shrimp and place in the refrigerator until needed.

In a heavy-bottomed soup pot, add the 2 tablespoons of butter and diced leeks. Cook on low for 20 minutes, or until the leeks are soft. Add the potatoes and cover with chicken stock. Season with salt and pepper, to taste. Simmer for another 20 minutes, or until the potatoes are very tender. Add the cream and remove from heat. Working in batches, carefully pour into your blender, filling only half way each time. Start on a low setting then move to high and purée the soup for one minute. Be careful not to blend the soup for too long as it will become gluey. Continue this process until all the soup is puréed. Taste and adjust seasoning as needed.

Place soup back into a clean soup pot and reheat when guest arrive. Add 1 tablespoon olive oil to a medium sauté pan at medium-high heat. Add rock shrimp and cook for 1 minute. Stir and cook for another 1–2 minutes.

Assembly:

For appetizers, pour hot soup into a pitcher then into shot glasses. Place one rock shrimp on top to garnish. For a first course, fill heated bowl with soup and garnish with 5 rock shrimp, or a sorrel leaf. Enjoy with a glass of Nickel & Nickel Stiling Vineyard Chardonnay.

Serves 5–10