



CREAMY MUSHROOM SOUP AND TRUFFLE OIL AND BROWNED ORANGE SAGE BUTTER

— with *Spier Signature Chardonnay* —

A fine choice for any occasion and offering great value, the Spier Signature wines features some of Spier's best-loved wines. A favourite for many is our Spier Signature Chardonnay, which pairs excellently with creamy mushroom soup, flavoured with truffle oil and browned orange sage butter.

This gorgeously creamy soup is packed with intense brown mushroom flavour. Indulgent and hearty, it is simple enough to make every day and suitably elegant to serve as a starter at your next dinner party.

The creamy body of Spier Signature Chardonnay perfectly matches the creaminess of the soup. Its lightly lingering acidity acts as a palate cleanser between each spoonful. Topped with a big dollop of truffle oil and brown butter drizzle, this pairing is guaranteed to be a keeper for the recipe book.

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Drink Responsibly. Not For Persons Under The Age Of 18.

INGREDIENTS

SERVES
4-6

- 45ml olive oil
- 30ml butter
- 2 onions, finely chopped
- 800g brown mushrooms, sliced (reserve a few for topping, optionally)
- 30-45ml (2-3 tablespoons) sage leaves, chopped
- 3 garlic cloves, finely grated
- 250ml dry white wine (like Chardonnay)
- 45ml cake flour
- 250ml fresh cream
- 500ml chicken or vegetable stock
- salt and pepper to taste
- a few drops of truffle oil to taste

For the browned orange sage butter:

- 60-90ml (4-6 tablespoons) butter
- about two teaspoons orange rind, finely grated
- 8-12 sage leaves

METHOD

In a large heavy-based pot, heat the olive oil and butter. Add the onions and fry over medium heat until soft and translucent, then turn up the heat and add the mushrooms and sage. Fry until the mushrooms start to colour and release their liquid, then add the garlic and fry for another minute. Add the wine and bring to a simmer, then sprinkle flour and stir to mix. Make sure there are no floury lumps.


Add the cream and stock, season with salt and pepper, and bring to a simmer, turning down the heat to low. Cook for about 20-25 minutes until slightly thickened, stirring often, then remove from the heat. While the soup is simmering, make the butter drizzle in a small saucepan over medium heat. Melt the butter and bring it to a boil. Swirl the pot occasionally, watching until the butter goes from a simmering boil to a foamy roll. Remove from the heat immediately and add the orange rind and sage. Tilt to coat all over as the foam slowly subsides. You should be left with a nutty golden mixture.

Taste and season if necessary, then use a stick blender to blend the soup – leave some chunky bits. Serve the soup in bowls and top with lightly fried mushrooms and a generous drizzle of the browned butter. Add truffle oil to taste. Serve hot.



SPIER'S GROWING FOR GOOD INITIATIVES EMPOWER OUR COMMUNITIES TO MAKE POSITIVE SOCIAL AND ENVIRONMENTAL CHANGE.

Spirer Signature wines can be tasted and purchased at the farm in Stellenbosch and are widely available at retail outlets, supermarkets and online at shop.spirer.co.za

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