

Spier

Farmer Angus Smoked Bacon and Trout Vichyssoise



Ingredients

- 150 g Butter, cubed
- 500 g Leeks, roughly chopped
- 10 g Thyme, fresh
- 20 g Garlic cloves, roughly chopped
- 100 g Celery, roughly chopped
- 300 g Farmer Angus Streaky Bacon, roughly chopped
- 1 kg Potatoes, peeled and cubed
- 250 ml 21 Gables Chenin Blanc
- 2 L Chicken Stock
- 1 L Cream, fresh
- 300 g Hot Smoked river trout

Wine pairing


Spier 21 Gables Chenin Blanc



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Method

Add the following ingredients to a pot and cook on medium heat until translucent:

- Butter, leeks, thyme, garlic, celery, bacon.
- Stir in the potatoes and cook for a further 5min.
- Deglaze with the 21 Gables Chenin Blanc
- Add the stock, cook down.
- Blend and strain, return to medium heat.
- Add the cream, cook down.
- Finely dice the trout and fold this through.
- Add salt and pepper to taste.