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## CELERY, LEEK, AND POTATO SOUP WITH ROASTED GARLIC TOAST

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BY CHRISTOPHER LEE

*This lovely soup is perfect for the colder days of late fall. Lightening the broth with water allows the delicate flavors of the vegetables to come through. If you wish to make a vegetarian soup, omit the chicken stock and use only water. It will still be quite yummy and well-paired with both wines from November's Adventures Club.*

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| 2 heads garlic  | 1 dried bay leaf                                    |
| 3–4 tablespoons extra virgin olive oil                                | 4 gratings nutmeg                                   |
| 2 russet potatoes, about 1 pound                                      | 2 cups chicken stock                                |
| 3 leeks, mostly white part, about<br>¾ pound                          | 2 cups water  |
| 6–8 inner stalks of celery, about<br>½ pound; save leaves for garnish | 4 tablespoons crème fraîche                         |
| 1 teaspoon sea salt   | 4 pieces country bread or baguette,<br>¾-inch thick |
| Fresh thyme leaves, stripped from<br>stem, about ½ teaspoon           | Freshly ground black pepper                         |
|   | Parsley leaves, for garnish                         |

Peel papery outer skin from garlic cloves and cut off roots if present. Trim tips and place on two layers of aluminum foil. Drizzle with ½ tablespoon of oil and sprinkle with 2 tablespoons water. Close foil around garlic, leaving top slightly open. Roast in a 375° F oven for 45–50 minutes, until garlic is soft and sweet. Squeeze pulp from cloves into a small bowl. Add a pinch of sea salt and a few drops of olive oil to pulp and mix well.

Peel potatoes and cut into eighths. Place in a bowl of cold water. Remove and discard dark green leaves from leeks. Split white parts lengthwise and cut on an angle into half-inch pieces. Rinse and drain leeks twice. Cut celery stalks on an angle into half-inch pieces. Rinse and drain celery. Add two tablespoons olive oil to a warm soup pot over medium heat. Add potatoes, leeks, and celery to pot. Season with sea salt and sauté until leeks are soft. Add thyme leaves, bay leaf, and nutmeg. Cook for 2 minutes, stirring. Add stock and water and bring to a simmer. Simmer for about 30 minutes, stirring occasionally. When potatoes can be crushed with the back of a spoon, mash vegetables coarsely with a potato masher or pestle. Remove bay leaf. Stir crème fraîche into soup. Adjust salt if needed.

Drizzle bread with olive oil and toast in upper part of 375° F oven for about 9 minutes, until golden brown. Spread each slice of toast with garlic puree. Fill four warm bowls with hot soup. Place a slice of garlic toast in each bowl, grate pepper on top, and sprinkle with parsley leaves.

*Serves 4*

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Christopher Lee was for many years chef of Chez Panisse restaurant  
and owner of Eccolo restaurant in Berkeley, California.



November 2022  
**ADVENTURES**









2021 CORSE CALVI *BLANC* “E PROVE” • DOMAINE MAESTRACCI

If you tour the island of Corsica, ordering red wines at each stop, the varietal or blend in your glass will largely depend on where you are. In the north, you'll likely be handed a glass of Niellucciu, while in the south, you're more likely to enjoy Sciaccarellu. But if you order white wine, no matter where you are on the island, you will almost certainly receive a glass of Vermentinu (also spelled Vermentino, or referred to as Rolle in mainland France). Perhaps the Mediterranean's great white grape, Vermentinu reaches its greatest heights in Corsica, where its expressions range from ethereal and aromatic to robust and textured. Domaine Maestracci's E Prove delivers the best of both worlds. A short drive inland from the coastal town of Calvi, Maestracci is surrounded by dramatic mountains that usher in invigorating winds and crucial diurnal shifts, which keep the grapes refreshed despite the hot summers. Mineral and briny, this *blanc* evokes crisp citrus, ripe peaches, and herbs and would pair beautifully with anything from the sea. —TOM WOLF



\$26.00 per bottle \$280.80 per case

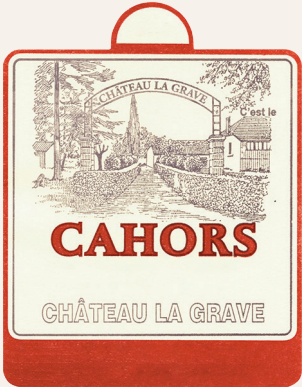
					
2021 Corse Calvi <i>Blanc</i> “E Prove” <i>Domaine Maestracci</i>	Vermentinu	25-year-old vines Clay, sand, on granite	Serve <i>cold</i> 48–52° F Do not decant	Ripe peaches, crisp citrus, herbs Aromatic, briny, textured	Drink now
2020 Cahors <i>Château La Grave</i>	Malbec	Vines planted in 1990 and 1995 Red clay	Serve <i>slightly cool</i> 58–62° F Decant optional	Dark fruit, leather, black olive Hearty, full-bodied, earthy	Drink now through 2025

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2020 CAHORS • CHÂTEAU LA GRAVE

Château La Grave may not be as well known among Cahors lovers as Clos La Coutale, but Philippe Bernède, the man who has provided us with outstanding country reds from this southwestern appellation for decades, is the brains behind both domaines. In contrast with the Cahors he produces for Clos La Coutale—four parts Malbec and one part Merlot—this cuvée is made up entirely of Malbec, a variety that has become popular overseas but whose birthplace and historical home is Cahors, where Philippe's family has been cultivating Malbec along the Lot River for centuries. This experience shows in vintage after vintage as Philippe perennially fashions Cahors that simultaneously displays both finesse and rustic country charm. This cuvée yields expressive notes of dark fruit intermingled with a touch of black olive and leather, while showing both a lithe and structured side, finishing with a well-integrated tannin that makes it such a perfect *rouge* to serve alongside turkey, duck, or venison. —TOM WOLF



\$19.00 per bottle \$205.20 per case



ABOVE Vineyards of Cahors. © Château La Grave  
COVER A cluster of Malbec ready for harvest. © Château La Grave