

Silky Leek and Cabernet Franc Soup



Ingredients

- 4, 1-in thick slices of hearty bread (crusts removed)
- 3½ tbsp extra virgin olive oil, plus more for brushing
- 1 tsp garlic powder
- 3 leeks, thinly sliced crosswise (3 cups)
- 3 cups chicken stock
- Pinch of saffron threads
- ½ cup + 1 tbsp Liganore Cabernet Franc
- 1.2 cup heavy cream
- ¼ cup freshly grated parmesan cheese
- Salt and freshly ground pepper

Directions

Preheat the oven to 350°F. Arrange bread slices on a baking sheet; brush with the oil and sprinkle with garlic. Bake until crisp, 10 minutes. Cut into 1-inch pieces.

In a saucepan, heat 3 tbsp oil. Add saffron and all but ½ cup of leeks. Cook over moderate heat until tender, 4 minutes. Add ½ cup Cabernet Franc; reduce over high heat. Add stock; simmer for 3 minutes. Stir in toasts, simmer for additional 3 minutes.

Puree soup with immersion blender. Stir in cream and remaining 1 tbsp of Cab Franc, season with salt and pepper and keep warm.

In a nonstick skillet, heat the remaining ½ tbsp of oil. Add the reserved leeks and cook over moderate heat until softened, 3 minutes. Form the leeks unto four small circular piles. Sprinkle 1tbsp cheese over each round. Cook over moderate heat until melted, about 3 minutes. Transfer the rounds to a plate and let cool until crisp.

Ladle the soup into bowls, top with leek crisps and serve.