

DUNDEE HILLS PINOT NOIR AND ROASTED SAN MARZANO SOUP



3	28oz cans San Marzano tomatoes	3	Celery ribs	1	Bunch parsley
1	Medium-large Spanish onion	5	Peeled cloves of raw garlic	2 oz	Thyme
1	Medium red onion	5	Cloves of roasted garlic	3	Fresh bay leaves (not dried)
3	Shallots	2 c	Vegetable Stock	8	Leaves of fresh basil
1	Carrot	1 c	Stoller Dundee Hills Pinot Noir	1 tsp	Crushed red pepper
1	Fennel bulb	1	Extra virgin olive oil		Salt and Black pepper

The roasted flavors in the soup come from one place, a hot oven. Set the oven to 375 degrees and let it reach full temperature before you begin to cook.

Line a baking sheet with parchment paper lined – you’ll want to give the tomatoes a little bit of space, so choose a slightly larger one – and lay down separated sprigs of thyme in diagonals, so that fewer sprigs cover the most ground.

With the side of your knife, smash the 5 raw garlic cloves open and scatter them onto your parchment. This is where your canned tomatoes are going to become something delicious, and not just taste like canned tomatoes.

Strain and reserve the juice from the canned tomatoes. Cut the tomatoes in half laying them out onto the herbs and garlic, seasoning each tomato with salt and pepper. Drizzle the tomatoes with extra virgin olive oil. Once they are seasoned and shiny, put them into the oven for about 45 minutes. They will start to look caramelized, and in parts on the verge of burning, but fear not! They are tasty.

While tomatoes are roasting, roughly chop the Spanish onion, shallot, carrot, fennel and celery. Toss them with olive oil and salt, and put them on a second parchment lined baking sheet. This tray can go onto the second oven rack to roast for about 20 minutes.

While the oven roasting, take the parsley, bay leaves and thyme and tie them up in a little bundle. Herb love bundle. Dice your red onion into small bits and smash your roasted garlic cloves. Over medium heat, sweat your onions with a couple pinches of salt, until translucent. Once they are cooked with minimal to no color, toss in the roasted garlic and your herb bundle. Sauté for about a minute before adding the Pinot Noir.

Once the wine has reduced by half, add your reserved tomato juice, veggie stock, another smattering of salt, and crushed red pepper. Set this to low and let it barely simmer, stirring every 8 minutes or so until the oven veggies are ready.

Once the veggies are done, put everything into a food processor and blend until smooth. Then transfer the mixture to the liquid on the stove. Next, once cool enough to touch, smash up the tomato halves with your hands and add them to the pot. Discard the herbs and add all the remaining juices and garlic pieces to the pot along with whatever remains of your olive oil cup after all that roasting up!

Stir often and with some force, making sure everything is coming together, so it doesn’t look greasy or broken. If for some reason it looks too thick, you can splash some more stock or water in, and loosen it to your preferred consistency. Let the soup cook for 15 more minutes, which will allow all those flavors meet and combine.

Lastly, chop your fresh basil, stir it in, and kill the heat. Your soup is ready to eat!