



WINTER-SPICED LEEK AND SWEET POTATO SOUP WITH SEASONED PEPITAS AND A MAPLE DRIZZLE

PAIRED WITH 2021 JOIE DE VIVRE | YIELDS 6 SERVINGS

SOUP INGREDIENTS

2 tbsp Olive Oil
2 large Leeks, chopped and washed
4 Garlic cloves, crushed
2 lbs Sweet Potatoes, peeled and diced
into ½-inch cubes
6 cups Vegetable Stock
1 tsp dried Thyme
1 tsp ground Cumin
1 tsp smoked Paprika
½ tsp ground Coriander
½ tsp ground Cinnamon

1 tsp Salt (plus more to taste)
Freshly ground Black Pepper, to taste
6 tbsp Maple Syrup

PUMPKIN SEEDS

1 cup Pumpkin Seeds/Pepitas
1 tbsp Olive Oil
2 tsp Maple Syrup
½ tsp Cayenne Pepper
Pinch of Salt

METHOD

1. Preheat the oven to 350°F.
2. Toss pumpkin seeds with olive oil, maple syrup, cayenne, and salt in a small bowl. Spread them evenly on a parchment-lined baking sheet.
3. Roast for 12–15 minutes, stirring once halfway through. Let cool slightly before using as a topping.
4. Heat oil in a large pot over medium-low heat. Add the leeks and cook until softened. Add garlic and cook until aromatic.
5. Add the sweet potatoes, vegetable stock, thyme, cumin, smoked paprika, coriander, cinnamon and salt. Stir well, then bring to a boil.
6. Lower the heat to simmer, cover, and cook for 20 minutes or until the sweet potatoes are tender.
7. Blend the soup using an immersion blender until smooth. Alternatively, blend in batches using a regular blender or food processor using caution.
8. Taste and adjust seasoning with additional salt or black pepper, if needed.
9. To serve, top each bowl of soup with the roasted pumpkin seeds for added crunch and spice and 1 tablespoon of maple syrup for a hint of sweetness. Serve warm and enjoy!