

# ROASTED CARROT & PEPITA SOUP WITH CITRUS-MINT GREMOLATA

PAIRED WITH 2022 MALBEC | YIELDS 6 SERVINGS

## SOUP INGREDIENTS

- 1½ lb Carrots, peeled, 1 inch pieces
- 1 ½ cups Yellow Onion, sliced
- 6 cloves garlic, smashed
- 2 tbsp Olive Oil
- ¾ tsp Kosher Salt, plus more to taste
- ½ tsp Black Pepper, freshly ground
- ½ tsp ground Cumin
- ¼ tsp ground Coriander
- Pinch ground Cinnamon
- Pinch ground Allspice
- 1 tbsp Tomato Paste
- ¼ cup raw Pepitas
- 6 cups Vegetable Stock
- 1 tsp Sherry Vinegar

## METHOD

1. Heat the oven to 400°F.
2. In a dry skillet over medium heat, toast the pepitas until just beginning to pop. Cool slightly.
3. Toss the carrots, onion, and garlic with olive oil, salt, pepper, cumin, coriander, cinnamon and allspice.
4. Roast 30–40 minutes, turning once, until well caramelized.
5. Transfer the roasted vegetables to a pot over medium heat.
6. Stir in tomato paste and cook 2–3 minutes until slightly darkened.
7. Add vegetable stock and toasted pepitas.
8. Simmer 15 minutes to soften the seeds.
9. Blend until velvety smooth and emulsified. The soup should look creamy without cream.
10. Add sherry vinegar a few drops at a time until the soup tastes bright but rounded.
11. Adjust salt as needed.

## CITRUS-MINT GREMOLATA

*Yields about ½ cup*

- Zest of ½ Lemon
- Zest of ½ Orange
- ¼ cup fresh Mint, finely chopped
- 2 tbsp Parsley, finely chopped
- 1 tbsp toasted Pepitas, finely chopped
- 2 tbsp Olive Oil
- Pinch Kosher Salt

## METHOD

1. Mix all ingredients just before service. Taste for brightness and salt.
2. Refrigerate until needed.

## TO SERVE

1. Ladle the hot soup into warm bowls.
2. Finish with a light sprinkle of the gremolata and a drizzle of olive oil.