

CHILLED TOMATO + COCONUT SOUP WITH SHRIMP, LEMONGRASS + GINGER

by *St. Francis Winery & Vineyards* | *Chef Peter Janiak*

INGREDIENTS:

- 3 Tablespoons + 2 teaspoons of grapeseed oil
- 3/4 cup of diced shallots
- ¼ cup of lemongrass cut in thin half moons
- 2 Tablespoons of minced ginger
- 1 Tablespoon of minced garlic
- 2 Tablespoons + 2 teaspoons of seeded and diced Fresno chilis
- 1 teaspoon of ground coriander
- ½ cup of dry white wine
- 1½ cups vegetable stock
- 2 each 13.5oz cans of coconut milk
- 2 each 27 oz cans of san Marzano tomatoes
- Juice and zest of 1 lime + juice of 1 lime
- 1 Tablespoon of finely sliced chive rings
- 8 oz shrimp; poached, cooled, and finely diced

DIRECTIONS:

1. In a sauce pan large enough to hold all ingredients heat 3 tablespoons of grapeseed oil over medium high heat
2. Once hot; add shallots, lemongrass, ginger, garlic and 2 Tablespoons of Fresno chilis
3. Cook until shallots are soft and translucent
4. Add wine to deglaze the pan
5. Add coriander, stock, coconut milk and tomatoes
6. Bring to boil and simmer for approx. 25 minutes
7. Add lime juice and zest
8. Blend on high until smooth and pass through mesh strainer
9. Refrigerate until temperature is below 40°F
10. Mix together shrimp, 2 teaspoons of Fresno chilis, 1 Tablespoon of chives, juice of 1 lime and 2 teaspoons of grapeseed oil
11. Serve in chilled bowls and garnish with shrimp mix

PAIRED WITH:

2017 St. Francis Winery Chardonnay, Wild Oak Vineyard, Sonoma Valley

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