



Soup Seminar Recipes

Apple Parsnip: Paired with June's Riesling, Riesling and Aromatik

Ingredients:

8 apples (McIntosh or Honeycrisp)
5 lbs parsnip, peeled
½ onion
4 celery stalks
4 garlic cloves
½ cups brown sugar
1 tsp ginger
1 tsp nutmeg
1 tsp cinnamon
4L water
½ cup veg stock
1L cream 35%

Directions:

Sweat onion, celery, garlic in oil for 3 to 5 minutes then add apple, parsnip and simmer. Add nutmeg and cinnamon and then remaining ingredients. Allow to simmer for 1 to 2 hours and then blitz until smooth with an emulsion blender.

Pour a glass of 13th June's Riesling, Riesling or Aromatik and enjoy!

13th Street Winery

1776 Fourth Avenue · St Catharines ON L2S 0B9
905.984.8463 · 13thStreetWinery.com · info@13thStreetWinery.com



Soup Seminar Recipes

Spicy Carrot Ginger: Paired with June's Riesling, Riesling and Aromatik

Ingredients:

6 lbs carrot

1 onions

1 celery head

4 tbsp garlic purée

Small piece of ginger (about 100g), peeled and grated into purée

½ L chicken broth

3L water

1 tsp chili flakes

1 tsp coriander

2 tsp turmeric

¼ cup lime juice

¼ cup rice vinegar

½ cup peanut butter

½ cup brown sugar

2 tbsp sesame oil

2 cans coconut milk

2 cups milk

Directions:

Sweat onions, celery and carrots in oil for 3 to 5 minutes. Add garlic, ginger, peanut butter and spices and simmer. Add stock and remaining ingredients and simmer for 30 minutes. Blitz until smooth with an emulsion blender.

Pour a glass of 13th June's Riesling, Riesling or Aromatik and enjoy!

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Soup Seminar Recipes

Mushroom Soup: Paired with Pinot Noir

Ingredients:

1 lb cremini mushrooms
1 lb oyster mushrooms
1 lb shitake mushrooms
2 bunches fresh sage, finely chopped
2 bunches fresh thyme, finely chopped
5 tbsp garlic purée
4L veg broth
1 tbsp salt
1 tbsp pepper
4 tbsp olive oil

Directions:

Clean mushrooms with paper towel and cut into bite-sized pieces. Sauté mushrooms in oil until cooked. Add garlic and herbs and cook for a few more min. Add stock and boil for 15 min and then blend to desired texture. Season with salt and pepper to taste. Garnish with Mountain Oak Truffle Gouda and a drizzle of balsamic glaze.

Pour a glass of Pinot Noir and enjoy!

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Soup Seminar Recipes

Beef Pho: Paired with Red Palette

Broth Ingredients:

2L Beef broth
1 onion
1 carrot
2 celery stalks
4 garlic cloves
4 bay leaves
5 pieces of star anise
4 pieces whole cinnamon sticks

Pho Ingredients:

rice noodles
tenderloin, thinly sliced
mint
cilantro
green onion
bok choy
bean sprouts
enoki mushrooms
lime wedge

Directions:

Sweat onions in oil for three to five minutes and add crushed garlic. Add all veg, star anise and cinnamon and allowing to sweat for five more minutes. Add broth and bay leaves and simmer for 45 minutes. Strain over a fine mesh sieve.

When ready to serve add pho ingredients to a bowl and pour hot broth over and allow to cook.

Pour a glass of Red Palette and enjoy!

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