



STREET  
WINERY

## Saffron Corn Soup

**Served at: Fall Soups**

**Pairs with our White Palette**

### **Ingredients:**

- 3 tablespoons olive oil
- 2 onions, finely diced
- 1 teaspoon ground turmeric
- 6 large corn on the cob, cut off the cob
- 2 white potatoes, diced
- 2 carrots, diced
- 6 cups vegetable stock
- 2 teaspoons saffron, steeped in ¼ cup hot water and ¼ cup of White Palette wine
- Sea salt and freshly ground black pepper
- 2 tablespoons freshly squeezed lemon juice
- 2 cups of coconut milk

### **Directions**

Heat the oil in a stockpot over medium heat and cook the onions for about 10 minutes, until they start to brown. Add the turmeric, potatoes, carrots and corn. Add the vegetable stock and bring to a boil. Cover and simmer for 15 minutes, until the potato is tender.

Blend half of the soup in a blender, and then return it to the pot. Add the saffron wine stock and season with salt to taste, add lemon juice and coconut milk.

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