



STREET
WINERY

Yellow Curry Pepper Soup

Served at: Taste of India

Pairs with our June's Vineyard Riesling or 13 Below Zero Riesling

Ingredients:

5 yellow bell peppers, cut in half and seeded
2 yellow banana peppers, seeded and cut on half
1 carrot, peeled and cut into large pieces
1 large sweet onion, diced
1 large new potato, diced
2 cups of June's Riesling
5 cups of vegetable stock
2 cups of coconut milk
2 tablespoons turmeric
2 tablespoons curry powder
1 tablespoon cumin
2 cinnamon sticks
2 tablespoons honey
Juice of lemon

Directions

Cut peppers in half, cut large chunks of carrots and toss with olive oil and roast in oven, 375 degrees for 45min. Dice potato and onion.

In a large pot, heat olive oil and spices until a paste, add onions and sweat for 5 minutes. Add diced potato and cook for another minute. Add roasted peppers and carrots. Add wine, lemon juice, stock and cinnamon sticks and simmer for 30 minutes. Purée soup in a blender after cooled and then pass through fine mesh strainer. Finish with honey, coconut milk, salt and pepper to taste.

13th Street Winery

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