

Client: Tagus Creek
Source: Liverpool Daily Post (Weekend)
Date: 30 October 2009
Page: 3
Circulation: 11648
Size: 354cm2
Value: 994.74


Tagus Creek

Liquid comfort

This typical Spanish soup, cooked with a spicy twist, is the perfect dish for the new season



Paul Heathcote

THIS is a dish we have on the menu at my Spanish restaurant - Grado, over in Manchester. It is a typical Spanish soup and quite often served around Christmas time.

I really like to serve it with some thick yoghurt and chorizo fried to a crisp; however, the spicy crème fraiche makes a nice little twist.

The soup is not complicated to make and really is different, it would grace any dinner table whatever time of the year.

Roast Aubergine Soup with Spicy Crème Fraiche
Ingredients (serves 8)

4 aubergines
2 garlic cloves finely chopped
8 shallots finely sliced
1 red chilli de-seeded & diced

50ml olive oil
2 litres chicken stock
1 red chilli finely chopped
8 tablespoons crème fraiche
Small bunch chives chopped finely
Sea salt & freshly milled pepper
Good pinch of curry powder
Olive oil

Method

1. Chop the aubergine into 2cm squares, place in a large pan with most of the olive oil and cook over a gently heat for 15 minutes until nearly soft.
2. Add the garlic, chilli, shallot and the remainder of the oil and cook for a further 5 minutes before the stock and simmer for about

10 minutes. Liquidise and pass through a fine sieve and reserve to one side and season with sea salt and freshly milled pepper.

3. Mix the chilli, crème fraiche, chives & curry powder together.

4. Place the soup into a bowl, add a spoonful of crème fraiche and a good drizzle of olive oil.

top tittle

A HEARTY, spicy winter soup and one that could easily overwhelm the sensibilities of a delicate wine . . . so you need to take it on with a well-flavoured offering, such as the Tagus Creek Shiraz/Trincadeira blend from Portugese winery Falua (Morrisons, £5.99, abv13.5%).

The cherry flavours from the local trincadeira grape and the spicy

characteristics of the Shiraz combine to produce a red wine that's a perfect foil for that oh so tasty soup.

And not only does it drink well, but buy a bottle and you'll be supporting the Royal British Legion's annual Poppy Appeal with donations -- made on your behalf from both Falua and Morrisons.

■ CHOSEN by Fiona Ennys



Client: Tagus Creek
Source: Liverpool Daily Post (Weekend)
Date: 30 October 2009
Page: 3
Circulation: 11648
Size: 354cm2
Value: 994.74



Roast aubergine soup with spicy creme fraiche Picture: ANDREW TEEBAY/ at141009aolive-1

