White wine soup

Recipe by V-Kitchen



Preparation	10 Mins
Cooking time	20 Mins
Portions	4

White wine soup with cream and a hint of lime, creamy and well-balanced in flavour.

White wine soup

2 tbsp butter

2 onions, finely chopped

150 ml white wine

600 ml vegetable bouillon

70 g butter, in cubes

140 ml cream

1 lime, some juice

some salt

some pepper

White wine soup

Heat butter in a pan. Sauté onions over low to medium heat for approximately 5 minutes until translucent. Add white wine and let it simmer briefly. Add vegetable stock, cover and simmer for approximately 20 minutes. Purée the soup with a hand blender and strain through a sieve. Bring the soup back to the boil, then gradually blend in the butter cubes using the hand blender. Whip the cream until stiff. Season the soup to taste with lime juice, salt and pepper, and serve with the whipped cream.

Tips

In the final step, add a little more white wine or Prosecco as desired.

Additional information

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