

SCHRAMSBERG

RECIPE

SPRING SOUP WITH PESTO WONTONS

Recipe by Jamie Davies

PAIR WITH:
BRUT ROSÉ

INGREDIENTS

- 8 cups Chicken Stock
- 8 petite Carrots or regular carrots cut on long diagonals
- 1 cup Green Beans cut in diagonal pieces
- 1 cup Asparagus cut in diagonal pieces
- 1 cup small Green Peas
- 1 cup finely shredded Green Cabbage
- 1 cup Scallions cut in diagonal pieces
- 1 cup Mushrooms quartered
- 1 cup Spinach leaves cut in ribbons
- 1 Tbsp. Fresh Dill or 1 tsp. dry dill
- 1 package Won Ton Skins (12)
- 12 tsp. Pesto
- 1 Egg Yolk stirred with a fork



PREPERATION

Pesto Wonton

- Place 1-tsp. pesto on each won ton skin.
- Pat a dot of egg yolk in a corner as "glue".
- Fold into a triangle shape.
- Dot egg yolk on outer corner.
- Bring points around and press one on top of the other.

Soup

- Bring chicken stock to a simmer in a large pot.
- Add each vegetable in order given above, allowing broth to come to a simmer again after each addition.
- Add pesto-filled won tons and cook gently until they are tender, about 6-8 minutes.
- Serve in warmed soup plates.