



## Artichoke & Asiago Bisque with Laurentide Riesling

### *Ingredients*

- 6 T butter
- 2 c onions chopped
- 1 c carrots chopped
- 1 c celery chopped
- Salt & pepper to taste
- 1 T garlic
- 1 T paprika
- 1 c Laurentide Riesling
- 2 c chicken or vegetable stock
- 3 c artichoke hearts
- 2 c  $\frac{1}{2}$  &  $\frac{1}{2}$  cream
- 1  $\frac{1}{2}$  c Asiago, Romano, and Parmesan cheese blend shredded
- 1 c smoked bacon, cooked and crumbled
- $\frac{1}{2}$  c scallions chopped
- 1 baguette, sliced and cubed

### *Preparation Instructions*

1. Melt butter in stockpot
2. Sauté onions, celery, and carrots until soft ~ 15 minutes
3. Season to taste with salt and pepper
4. Add garlic and paprika, briefly cooking ~1 minute
5. Add Riesling and reduce by  $\sim\frac{1}{2}$
6. Add chicken stock and artichokes
7. Simmer ~15 minutes
8. Remove from heat and purée until smooth
9. Add cream and cheese and heat on medium stirring constantly
10. Remove from heat and purée again until smooth
11. Return to pot, add bacon and heat through
12. Serve with sliced scallions and top with cubed baguettes and Laurentide Dry Riesling 2016

**Note:** This is a thick concentrated bisque and can be thinned with whole milk or even stock to your taste

Serves 6-8