



Tuscany's Authentic Cream of Potato Soup with Almonds

Escape the Snow and Serve this Savoury Soup with DaVinci Chianti 2005

Ingredients:

3/4 cup sliced almonds
2 white onions
3/4 cup extra virgin olive oil
3 tablespoons butter
2 cups sliced potatoes
1 cup milk
Salt, pepper and water as needed

Preparation:

Peel and cut the potatoes into small cubes. Cut the onions into thin slices and brown them lightly in oil. Once the onions begin to brown, add the milk and potatoes. Cover the potatoes with water and add a pinch of salt and pepper. When the potatoes have cooked, pass them through a food processor after adding small cubes of butter. Sprinkle the almond slices over the soup and drizzle with a bit of olive oil. Serves four.