



**MARIMAR ESTATE**  
VINEYARDS & WINERY

**Crema de Remolacha**  
(Cream of Beets with Bellwether Farms Crème Fraîche)

To serve 8, or 10 if cold

4 tablespoons butter  
1 medium onion, chopped  
1 large leek (about 1/2 pound), with 1/3 of the green part,  
finely chopped  
1 teaspoon minced garlic  
1 large bunch beets (about 2 pounds before trimming),  
peeled and cut up or chopped  
1 tablespoon sherry wine vinegar  
1 cup fino sherry, or another flavorful dry Spanish sherry  
4 cups chicken stock (6 cups if served cold)

1 teaspoon sugar  
1/2 cup heavy cream (1/2 to 3/4 cup Greek yogurt, if  
served cold)  
1 teaspoon salt, or to taste  
1 teaspoon freshly ground black or white pepper, or  
to taste

**As a garnish:**

4 oz of Crème Fraîche (or 5 oz, if served cold)  
Bellwether Farms Crème Fraîche recommended

Heat butter in a large heavy pan or flameproof casserole. Over low heat, sauté onion, leek and garlic until very soft and golden- 30 to 45 minutes, to get as much flavor as possible. Add beets, stir and sauté for about 4 minutes. Add vinegar, sherry, stock and sugar. Bring to a boil, reduce heat to low and cook, partially covered, for 45 minutes. Uncover and cook for another 15 to 20 minutes, until beets are very tender.

Purée in the blender. Return the soup to the pan; add cream (or yogurt), salt and pepper. Taste for seasoning. Serve warm or cold, adding a dollop of Crème Fraîche on top.

**Recipe from:**  
*The Spanish Table*, page 62  
by Marimar Torres