

# PALMINA

## Garlic Soup with Spinach Paired with 205 Botasea di Palmina Rosato



### Ingredients:

1/4 cup slivered Garlic  
1/4 cup Olive Oil  
2 cups of spinach  
4 cups Water  
salt to taste  
1 sprig of fresh thyme

Sweat Garlic in olive oil (we recommend a pungent olive oil) until translucent.

Cover with water and cook for 10 minutes at a light simmer.

Steep thyme in the soup liquid for 1 minute and then pull out and discard.

Season broth with salt and plunge spinach into the broth and serve.

This recipe was created specifically to pair with our 2005 Botasea di Palmina Rosato by Chef Lachlan of Frasca Food & Wine, Boulder, Colorado.

Our thanks!

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