

## Brie Soup

Serves 4

3 tablespoons unsalted butter

1 onion, finely chopped

2 stalks celery, with leaves, finely chopped

2 tablespoons flour

3 cups chicken stock

8 ounces brie, rind removed and cut into cubes, at room temperature

¼ cup heavy cream

Salt and white pepper to taste

Optional garnish: finely diced apple and sliced almonds

Melt butter in a large saucepan over medium heat. Add onions and celery; sauté until vegetables are soft and golden, about 10 minutes. Stir in the flour; cook over low heat for about 3 minutes, stirring constantly. Add 1 cup stock, whisking to incorporate. Whisk in remaining stock. Bring to a boil. Reduce heat to low and simmer 15 minutes, whisking occasionally. Remove from heat; let cool slightly. Place cooled soup in a blender or food processor; puree until smooth.

When ready to serve, reheat soup over medium low heat. Add brie; stir until cheese has melted and soup is smooth. Stir in heavy cream. Season with salt and pepper. Ladle into soup bowls. Garnish with diced apple and sliced almonds. Serve.