



Potato & Roasted Apple Soup

From the kitchen of B.J. Thompson

2	large Yukon Gold potatoes, peeled & diced, totalling 3 cups
3	large Honeycrisp apples, peeled & diced, totalling 3 cups
4 C	vegetable stock
2	celery stalks, very thinly sliced
2 T	butter
1 T	parsley flakes
1	200g package double cream Brie cheese
	nutmeg

1. Place the peeled and diced potatoes and apples in a large stockpot. Add the vegetable stock. Bring to a boil and let simmer for 20 minutes. Do not drain. Puree the soup directly in the pot until the potatoes and apples chunks are gone.
2. Sauté the celery slices in butter over low heat until they are softened. Add the cooked celery and parsley flakes to the soup.
3. Slowly warm up the soup over low heat. Let it thicken for 15 minutes stirring occasionally.
4. Remove the rind from the Brie cheese. Cut it into several pieces and add to the soup. Stir constantly until the cheese is completely melted.
5. Spoon into individual bowls. Garnish with 2 or 3 roasted apple slices and a pinch of nutmeg. Serve immediately with buttered bread sticks.

Roasted Apple Slices

Note The apple slices should be prepared ahead.**

Preheat oven to 400°F. Wash, core and cut 2 large Honeycrisp apples into ¼” slices. Place in a single layer on a baking sheet lined with parchment paper. Lightly dust with cinnamon. Bake for 20 minutes.