

*made for us by Elaine Hearfield
Lynn Strban*

ROASTED CARROT AND BRIE SOUP

2 tablespoons (30 mL) butter or margarine*
3 cups (750 mL) coarsely chopped carrots
½ cup (125 mL) coarsely chopped Spanish onions
6 cups (1.5 L) chicken stock
Salt and freshly ground pepper to taste
3 ounces (75 g) brie cheese, rind removed
¾ cup (175 mL) whipping cream**

Melt butter in 9 inch (23-cm) square baking pan in 450F (230 C) oven. Add carrots and roast for 20 minutes or until lightly browned, stirring occasionally.

Transfer carrots and butter to a large heavy saucepan. Add onions and cook until onions are translucent, about three to five minutes. Add chicken stock. Season with salt and pepper and simmer for 30 minutes or until carrots are soft.

Pour about one-third of the soup into blender. Cut cheese into small pieces and add to soup in blender; blend until smooth. Pour into a clean saucepan. Blend remaining soup and add to saucepan. Add cream and correct seasonings if necessary.

Makes about six servings

Elaine's notes:

*I use butter

** I don't add whipping cream as I usually add a bit more of the brie than they suggest!

ENJOY!