

Recipe from the York Harbor Inn Kitchen
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Brie Cheese Soup

Ingredients:

6 cups Homemade Chicken Stock
2 oz Whole Butter
2 oz Flour, a.p.
12 oz Brie Cheese, at room temperature with rind removed
3 oz White Wine
2 oz Carrots, sliced julienne (match stick)
2 oz Celery, sliced julienne
2 oz Mushrooms, sliced thin
2 oz Heavy Cream
Salt & Pepper

- ~ Melt butter in saucepan over low heat
- ~ Add flour and mix well, cook until it just starts to turn golden
- ~ Add stock and whip vigorously, bring to boil and reduce to simmer
- ~ Skim the butter and flour and other impurities that rise to the top and continue to simmer until the veloute´ is reduced to 2/3 its original quantity and the sauce is the consistency of heavy cream
- ~ Strain through fine sieve
- ~ Return veloute´ to sauce pan over low heat and add Brie Cheese, cook slowly, stirring occasionally, until the cheese has melted
- ~ Add wine and vegetables and simmer lightly until the vegetables are al dente´
- ~ Heat heavy cream over low heat and add to soup
- ~ Season soup with salt and pepper
- ~ Garnish soup with fresh chives or scallions

Yield: 1 ½ Quarts. Serves six - eight oz servings

The flavor of this soup can vary depending on the degree of ripeness of the Brie Cheese. Sitting out at room temperature for 3 - 9 hours can ripen Brie, depending on personal preferences for Brie Cheese.