

Camembert Soup

10 servings

Ingredients:

2 cups finely diced onion

4 tbsp unsalted butter

2 celery ribs, chopped

4 tbsp flour

4 cups vegetable stock

2 cups milk

1 lb Camembert cheese, rind removed

½ lb fresh cream cheese

Salt, freshly ground pepper, parsley for garnish

Preparation:

Melt butter in a large saucepan and cook onion and celery over low heat for about 5 minutes. Add flour and whisk until combined. Slowly add stock and milk, whisking to prevent lumps.

Simmer for 15 minutes, uncovered.

Cut the camembert into small pieces and blend into the liquid along with the cream cheese until just melted. Season soup with salt and pepper.

Serve garnished with chopped parsley.

NOTE: Preheat the cups/bowls on one of the griddles!