

Roasted Carrot and Brie soup,

Agassiz hazelnuts, crème fraiche

Soup

4 cups carrots peeled and cut into ½ " thick pieces

2 Tablespoons olive oil

1 tablespoon sugar

1 teaspoon salt

3 tablespoons butter

1 cup onions chopped fine

3 cups chicken stock

2 cups carrot juice

1 cup brie cheese cut into 1" pieces

Salt and pepper to taste

Garnish

¼ cup hazelnuts, roasted and chopped fine

¼ cup crème fraiche

Chervil leaves

For the soup: Preheat oven to 400 degrees. Combine carrots, olive oil, salt and sugar in a bowl and toss well. Pour mixture out onto a piece of tin foil. Fold up the tin foil around the carrots creating a sealed pouch. Place in the oven and roast for 45 minutes. Place large stock pot on medium heat and add the butter and onions and cook for 5 minutes until the onions have softened. Remove carrots from the tinfoil and place in the pot. Cover with the chicken stock and carrot juice. Simmer on medium heat for 30 minutes. Remove from heat and pour the soup into a blender. Puree on high speed for 1 minute. Add the brie cheese and continue to puree for 1 more minute. Season to taste with salt and pepper. Pour mixture back into the pot and place back on low heat to keep warm.

To serve: Pour soup into 4 soup bowls. Garnish with hazelnuts, crème fraiche and chervil.

Serves 4.