



Apple and Brie Soup

PAPER & FOOD SERVICE, INC.

Ingredients **Yield: 12 Servings**

- 24 oz. Brie cheese, rind removed, cut into cubes
- 3 # Apples, Granny Smith, peeled, cored, and cut into 1 inch cubes
- 1 1/2 # Onion, yellow, peeled and large diced
- 3 ea. Celery, stalk, large diced
- 7 1/2 c. Chicken Stock
- 4 1/2 oz. Butter
- 3 oz. Flour
- 3/4 c. Heavy Cream
- 1 1/2 tsp. White pepper
- 3 tsp. Ground cumin
- 3 tsp. Ground Ginger
- t.t. Salt

Preparation Instructions:

1. In a large soup pot over medium heat melt the butter. Add the onions, apples, and celery and saute until soft, approximately 8 minutes. Add the flour to make a roux and continue to cook for another 2 minutes.
2. Add the cold chicken stock while continuing to whisk the mixture. Then add the white pepper, cumin and ginger. Bring to a boil then reduce temperature to a simmer and continue cooking for approximately 15 minutes.
3. Remove the mixture from the heat and puree in a food processor. Return the pureed mixture to the pot and bring the mixture back to a medium temperature. Add the cheese cubes and mix until the cheese has melted.
4. Add heavy cream and whisk to blend. Taste and if necessary adjust seasoning with salt.
5. Serve in headed bowl with good crust bread.

Ingredients		Maines Product Code #	Amount	Cost
Brie cheese	Cobblestone	O19144	24 oz.	\$9.84
Apples, Granny Smith	Fresh	O96024	3 #	\$2.25
Onion, yellow	Markon	O97500	1 1/2 #	\$0.51
Celery	Markon	O97135	3 ea.	\$0.30
Chicken Base	Culinary Secrets	234301	7 1/2 c.	\$1.20
Butter	Grassland	000110	4 1/2 oz.	\$0.74
Flour	Gold Medal	381254	3 oz.	\$0.06
Heavy Cream	Crowley	O15500	3/4 c.	\$0.42
White pepper	Culinary Secrets	345669	1 1/2 tsp.	\$0.05
Ground cumin	Culinary Secrets	345226	3 tsp.	\$0.12
Ground ginger	Culinary Secrets	345330	3 tsp.	\$0.24
Salt	Katy's Kitchen	340620	t.t.	\$0.02

Recipe Cost	\$15.75
Portion Cost	\$1.31

Suggested Menu Price	Portion Cost	Gross Margin	Food Cost %
\$4.95	\$1.31	\$3.64	26.46%

Suggested Menu Price	Portion Cost	Gross Margin	Food Cost %
\$5.95	\$1.31	\$4.64	22.02%

Suggested Menu Price	Portion Cost	Gross Margin	Food Cost %
\$6.95	\$1.31	\$5.64	18.85%