

J. Rickards Winery



GRAVENSTEIN APPLE & BRIE SOUP WITH HERB OIL

Prep time: 2 hours | Cook time: 30 min | Total time: 2 hr 30 min | 6 servings

Recommended wine pairing: *J. Rickards Maus Zinfandel*

INGREDIENTS

SOUP

- 1 sweet onion, peeled and thinly sliced
- 5 stalks celery, thinly sliced
- 2 Tbsp extra virgin olive oil
- 8 Gravenstein apples, peeled, cored, and sliced
- 2 quarts vegetable stock
- 2 cups heavy cream
- lemon juice to taste
- salt to taste
- 1 lb Marin Rouge et Noir Brie style cheese

HERB OIL

- 1 cup chopped and packed herbs, such as basil, chives, parsley, tarragon, etc
- 1 handful spinach (for color)
- 1 ½ cup olive oil
- 2 tsp salt

DIRECTIONS

FOR THE HERB OIL

- 1 Bring a pot of heavily salted water to a boil. Blanch herbs with spinach for 15 seconds. Transfer immediately to ice water bath. Once cold, drain and squeeze out all water, then chop.
- 2 Transfer herbs to blender and add ½ cup olive oil. Blend on high and add remaining 1 cup olive oil. Blend for 30 seconds on high. Add 2 tsp salt and blend 5 seconds more. Let sit for 2 hours.
- 3 Secure 4 layers of cheese cloth over a clean bowl, then pour puréed her mixer onto the cheesecloth. Let slowly drain into the bowl. Once strained, discard herbs. Can be kept covered in the fridge for up to 2 weeks.

FOR THE SOUP

- 4 Sauté the onions, celery, and apples in a large pot with 2 Tbsp olive oil until soft. Add vegetable stock. Bring to a boil and then reduce heat to a simmer. Simmer for 15 minutes.
- 5 Purée in mixer and return to the pot. Add cream and bring to a boil. Cut brie into 1" pieces and add to the soup. Mix until melted. Adjust flavor with lemon and salt. Serve hot, drizzled with basil oil.