

Pear and Brie Soup



A Taste of *The Café* AT THE FRICK

Serves: Yields - 2 quarts

Prep Time: 1 hour

Ingredients

12 ea Bartlett pears
½ cup sauvignon blanc
½ cup diced Pennsylvania sweet onion
1 tablespoon minced rosemary
1 tablespoon minced sage
8 oz brie cheese
4oz unsalted butter
Water to cover
Salt and pepper to taste

Procedure

Core and steam the pears, then cut in half. Pour ½ the sauvignon blanc into a baking dish. Lay the pears cut side down into the baking dish and roast at 350 degrees for forty-five minutes. While pears are roasting place butter and onions in a cold pot and turn on heat to medium low. Cook onions until blond on color then add herbs and the rest of the wine (this process should take as long as the pears). Add pears to pot and cover with cold water. Simmer until pears are completely tender. Pour pear mixture in to a blender and add brie. Puree until smooth. Bon Appetit!