

Christmas Champagne Camembert Bisque



Ingredients:

- 1 large round of Camembert cheese, rind removed
- 4 cups chicken stock
- 1 cup heavy cream
- 1 cup milk
- 1 cup champagne
- 1 stick of unsalted butter, softened
- 2 tablespoons flour
- 2 teaspoons kosher salt
- 2 teaspoons freshly ground black pepper
- 1 teaspoon freshly ground nutmeg

Directions:

- 1) Melt the butter in a deep saucepan over medium-high heat, and whisk in the flour.
- 2) Gradually whisk in the stock and cook until the liquid just reaches a low boil.
- 3) Whisk in the cream and the milk and cook until the liquid returns to a low boil, frequently whisking to prevent the cream from scalding. Lower the heat to medium-low and stir in the champagne.
- 4) Cut the Camembert cheese into one-inch chunks and whisk the cheese into the broth until completely melted. Season the soup with the salt, pepper, and nutmeg.
- 5) Serve the soup in bowls with fresh bread on the side.