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## *Camembert and Champagne Soup*

*Recipe courtesy of Fresh magazine*

Serves 4

2 tablespoons olive oil  
1 onion, peeled and roughly diced  
1 sprig thyme  
1 potato, peeled and roughly diced (I didn't peel, extra vitamins are good!)  
1/2 bottle of Champagne or sparkling wine  
4 cups vegetable stock (I used chicken stock instead for extra richness)  
8 oz Camembert, cut into small cubes  
1 cup heavy cream  
Salt and ground black pepper

Heat the olive oil in a pan and sweat the onion and thyme until soft, but not colored. Add the potato and continue to cook for another five minutes. Add the Champagne and allow to reduce by a third in volume. Add the vegetable (or chicken) stock and cook until the potato is thoroughly cooked (about 20 minutes). Add the Camembert and heat until it has completely melted. Blend the soup until completely smooth (I just used a potato masher) and pass through a sieve. Add the cream and heat again slowly, but do not boil. Season to taste.