











Roasted Garlic and Gruyere Cream Soup

DISNEY'S Grand Floridian Resort & Spa

Victoria & Albert's

YEILD: 10 servings

Ingredients

-  1/8 cup olive oil
-  10 cloves of garlic
-  1 small onion, chopped
-  3 stalks of celery
-  1 bottom part of leek, chopped
-  4 cups of chicken broth
-  1 bottle of dark beer (6 oz.)
-  1 cup of heavy cream
-  1 cup of grated Gruyere cheese
-  salt & pepper to taste

Directions

1. Brown garlic in olive oil, add onions, celery and leeks and sauté until tender.
2. Add chicken broth, bring to boil. Reduce heat, add beer and heavy cream. Puree and add cheese.
3. Strain and adjust seasoning with salt and pepper.

