



Total Time
100 MIN.

Serving Size

Difficulty
MEDIUM

A sweet kiss of maple syrup brings the essence of Canadian cuisine to life in this easy-to-prepare, yet deliciously complex soup – perfect for a celebration!

Yields
12

 **Tip**

Tip: Toasting hazelnuts: Preheat oven to 350°F (180°C). Place whole hazelnuts on baking sheet; toast for 7 minutes. Transfer to paper towel, fold over and rub off as much of the skins as possible. Let nuts cool completely, then chop coarsely.

INGREDIENTS	WEIGHT	MEASURE
softened unsalted butter, divided	2/3 cup	150 mL
thinly sliced onions	3 3/4 lb	1 7/10 kg
salt	2 tsp	10 mL
maple syrup	1/2 cup	125 mL
minced garlic	2 tbsp	30 mL
chopped fresh thyme	2 tbsp	30 mL
reconstituted Campbell's® Low Sodium Vegetable Stock	16 cups	4 L
peeled, chopped tart apples (12.6 oz/357 g)	3 cups	750 mL
peeled, diced potatoes (10 oz/285 g)	2 cups	500 mL
sliced 1/4-inch (5 mm) thick	1 large baguette	1 large baguette
chopped toasted hazelnuts	1/2 cup	125 mL
blue cheese, crumbled	8 oz	250 g

INSTRUCTIONS

1. Melt 1/2 cup (125 mL) butter in Dutch oven set over medium heat; cook onions with salt for 20 to 25 minutes or until tender and starting to caramelize. 2. Add maple syrup; cook for 15 to 20 minutes or until onions are deep golden brown. Stir in garlic and thyme; cook for 2 minutes.
3. . Add vegetable stock, apples and potatoes. Bring to boil; reduce heat and simmer on medium-low for 15 to 20 minutes or until potatoes and apples are tender.
4. Remove soup from heat; using immersion blender, blend until smooth. Keep soup warm over low heat.
5. Preheat oven to 400°F (200°C). Lay baguette slices in single layer on large baking sheet; spread lightly with remaining butter. Bake for 8 to 10 minutes or until crisp and browned.
6. Ladle soup into serving bowls; top with toasted baguette, crumbled blue cheese and sprinkle of hazelnuts.