“The Local Buy” Recipe, Episode 603

**Potato White Chocolate Soup**

*Courtesy of Jinji Fraser*

**Ingredients**

- 1 onion, chopped
- 1 teaspoon crushed garlic
- 2 tablespoons cacao butter
- 1 teaspoon fresh thyme
- 1 teaspoon fresh rosemary
- 2 large carrots
- 1 bay leaf
- 4 large red skinned potatoes
- 4 cups vegetable stock
- Sea salt and black pepper to taste
- 1 ounce dark chocolate for garnish

**Directions**

1. Add the chopped onions and crushed garlic to a pot with the cacao butter, thyme, and rosemary and sauté until the onions are slightly softened.
2. Add the carrots and potatoes (chopped) and sauté for a minute just to blend the flavors together.
3. Pour in the vegetable stock and add bay leaf.
4. Bring to a boil and then cover the pot, turn down the heat, and simmer for around 30 minutes until soft and cooked.
5. Remove from the heat and blend with an immersion blender into a thick creamy soup.
6. Add sea salt and black pepper to taste.
7. Just before serving, add dark chocolate (roughly chopped) to each bowl. Allow to slowly melt.