

Toasted Brioche with Ham, Gruyere and Apricot Jam served with Habanero Sweet Potato Bisque

RECIPE BY JODIE FERGUSON

Yields: 4 servings

Soup ingredients

- 2 Tbsp extra-virgin **olive oil**
- 1 medium yellow **onion**, diced
- 1 **habanero pepper**, stem and seeds removed (wear gloves if you have them)
- 3 medium **sweet potatoes** (1 ½ pounds), peeled and cubed
- 1 **apple**, peeled and diced (Pink Lady or Gala are good)
- 3 **garlic** cloves, grated
- 1 tsp **ginger spice**
- 1 tsp **ground coriander**
- ½ tsp **smoked paprika**
- 1 tsp **apple cider vinegar**
- ⅓ cup **maple syrup**
- 3 to 4 cups **vegetable broth**
- 12 oz **heavy cream** (substitute coconut milk for dairy-free)
- **salt** and **pepper** to taste



Sandwich ingredients

- 2 oz soft **butter**
- 4 slices of **brioche bread**
- 6 oz **apricot jam**
- 2 cups shredded **Gruyere, Fontina, or Swiss**
- 4 oz quality **ham**, thinly slice

| Preparation | Put soup pot over medium heat. Add oil and sauté onions, sweet potatoes and apple until onions are translucent, about 5 minutes.

Add garlic and spices and cook for 1 minute. Add habanero, vegetable broth, maple syrup and cream and let simmer with the lid on for 25 minutes or until sweet potatoes are tender.

Remove soup from heat and add vinegar. Let cool slightly. Puree soup in blender until smooth (only fill cup half way per cycle). Adjust seasoning to taste.

To make the sandwich, heat skillet or griddle over medium heat. Butter one side of each of the brioche slices and spread the jam on one side. Place one slice of cheese on each bread slice. Layer 2 oz of ham on two of the brioche slices. Create two sandwiches by placing the other slices on top of the ham.

Griddle the sandwiches until golden brown on each side.

To serve, pour soup into bowls and cut sandwiches on a bias.