

**Swanson® Broth Congratulates Top Chef Soup-er Star Leah Cohen
Chilled White Asparagus Soup Wins Quickfire Challenge**

Camden, NJ – (November 27, 2008) – Episode three of Bravo's *Top Chef: New York* featured a soup-er Quickfire Challenge that really stirred up the competition. Guest judge, Grant Achatz -- chef and owner of Alinea Restaurant in Chicago -- threw the cheftestants a curve ball when he changed the challenge mid-way through the competition, asking them to create a soup using *Swanson* broth and the ingredients they had on hand. Leah Cohen, a sous chef from Scarsdale, NY, had no trouble thinking on her feet and bowled over the judges with her Chilled White Asparagus Soup. This was Leah's first Quickfire Challenge win.

Chef Achatz was particularly impressed with Leah's ability to create a delicious soup with white asparagus, a challenging ingredient even for experienced chefs. As a reward for winning the *Swanson* Quickfire Challenge, Leah was granted immunity and will be safe from elimination in the next show.

Swanson broth is a new sponsor of *Top Chef: New York*. "Top Chef's loyal audience is a great match with the *Swanson* broth consumer that is confident in their cooking skills and likes to stretch themselves in the kitchen," said Chris McGown, *Swanson* Brand Manager. "We'll be featuring the winning and four additional recipes developed for the Quickfire Challenge on the Swansonbroth.com website. We congratulate Chef Cohen and all of this season's *Top Chef: New York* competitors and we celebrate their passion for great cooking."

Tune in to *Top Chef: New York* every Wednesday at 10/9c on Bravo. Visit www.bravotv.com or www.swansonbroth.com for additional recipes from the *Swanson* Quickfire Challenge.

Leah Cohen's Chilled White Asparagus Soup with Brioche, Tuna and Olive Tapenade

High-resolution image is available upon request

White Asparagus Soup

Ingredients:

2 bunches white asparagus, cut into 1 inch pieces
2 shallots
1/2 cup *Swanson* chicken broth
1/2 cup cream
1 lime
pinch cayenne
salt to taste
2 tablespoons butter

Directions:

1. Heat up butter, add shallots and white asparagus. Sweat.
2. Add chicken broth and cook until tender.
3. Blend in a blender or vitamix; pass through chinoise.
4. Add the cream and chill in ice bath.
5. Once the soup is chilled, finish with salt, lime juice and cayenne.

Olive Tapenade

Ingredients:

Nicoise olives, minced
3 tablespoons chives, minced
juice of half a lemon, plus zest
1/4 cup of olive oil

Brioche

Ingredients:

Brioche bread loaf
butter
oil
garlic
thyme

Directions:

1. Punch out a round piece of brioche about 2 inches thick.
2. Toast brioche in butter and oil.
3. Add garlic and thyme at the end.
4. Cook until crunchy.

Plating

1. Place white asparagus soup in a bowl.
2. Add brioche.
3. Put thin slice of tuna punched out with the same ring cutter as the brioche.
4. Plate a little tapenade on top of tuna, then lay another piece of punched out tuna on top, creating a sandwich.
5. Make a small salad of wild baby arugula, lemon juice and olive oil.
6. Place salad on top of tuna.
7. Sprinkle a little smoked paprika around the white asparagus soup for garnish.

About Campbell Soup Company

Campbell Soup Company is a global manufacturer and marketer of high quality foods and simple meals, including soup, baked snacks and vegetable-based beverages. Founded in 1869, the company has a portfolio of market-leading brands, including “Campbell’s,” “Swanson,” “Pepperidge Farm,” “Arnott’s” and “V8.” For more information on the company, visit Campbell’s website at www.campbellsoup.com.

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