

Chestnut Soup

Printed from Chestnut Recipes at <http://www.chestnutrecipes.co.uk/>

This simple chestnut soup is made with chestnuts, chicken stock, spices, herbs and double cream. It's thick and luxurious - perfect for serving as a Christmas dinner starter or as a warming dinnertime dish.

Ingredients:

675g chestnuts
1 3/4 litres chicken stock
1 small onion
Small handful freshly chopped parsley
125ml double cream
2 whole cloves
1 bay leaf
3/4 tsp. sugar
Salt and pepper

Directions:

1. Cut a cross into the bottom of each chestnut and place into a roasting tin with 4 tbsp. of the chicken stock. Bake in a 220C oven for 10 minutes, then leave them to cool until you can handle them. Peel.
2. Finely chop the onion. Place the chestnuts, onion, parsley, cloves, bay leaf and chicken stock into a saucepan. Bring to the boil and reduce to a simmer. Cook for 45 minutes and then fish out the bay leaf and cloves.
3. Pour the mixture into a blender and blitz until smooth. Add the double cream and blend once more and season with salt, sugar and pepper to taste.

Author: Laura Young