

# Silky Chestnut Soup

Preparation time 1 hour  
Cooking time 25 minutes  
For 12-15 servings

## You Need

500g frozen, precooked whole chestnuts  
200g frozen chestnut puree  
100g shallots, peeled and roughly chopped  
50g butter  
500g celery bulb, peeled and cut in chunks  
30g garlic  
2 cl Amaretto  
120 ml dry white wine  
2 l vegetable broth, made from 2 packs of roots  
250 ml apple juice  
500ml heavy cream  
juice of ½ lemon  
salt, cayenne pepper, 3 bay leaves

tbsp.. of butter 4-5 chestnuts cut in slices  
parsley chopped

Make first the 2 l base for the soup with the vegetables, I roast the vegetables until the flavors are released, then I add the water and let it boil on medium heat and small bubbles until tender. Drain and keep the soup for later.

In a separate bowl reduce the Amaretto and white wine to half of the liquid.

In a large pot the celery, shallots and garlic are roasted in butter for about 6 minutes. The chestnuts, both are added, the vegetable broth poured into the pot, now add the apple juice and the reduced alcohol cook with the bay leaves, salt and pepper on medium heat for about 20 – 25 minutes.

When the celery is tender, blend it really well in your mixer on high speed. If you do not have a strong enough mixer, please send the liquid through a sieve. I use a Blendtec and it does the job perfectly. the lemon juice gives this soup such a nice tang and covers the heavy notes of the chestnuts.

Finish with the liquid cream and season to your taste.

I kept some of the Chestnuts and cut them in thin slices, roasted them in a tbsp.. of butter for decoration together with the chopped parsley.

