

Chestnut Soup

This is our favourite chestnut soup. The recipe is from Michael Ryan, Provenance restaurant in Beechworth Victoria.

Each time we make this soup it's a bit different, sometimes thicker (we use more chestnuts) other times thinner....we love it!

Ingredients

50g Unsalted Butter
1 onion, chopped
1 leek, thinly sliced
3 sticks celery, chopped
600g fresh chestnuts (you need 400g of roasted peeled chestnuts)
1 potato peeled and chopped
1 litre chicken or vegetable stock
300ml cooking cream
1 tablespoon lemon juice, or to taste
Extra virgin olive oil

To roast chestnuts, use a serrated knife to cut a cross (an X) across the surface of the chestnut, make sure you cut through the outer dark shell to the light inner nut. Put the grill on high, roast the nuts for approximately 20 to 30 minutes, turning the nuts once the outer shell appears burned, the cut side should start to open. Once cooked remove the nuts from the grill (use tongs) and wrap them in a clean tea towel for about 5 minutes. The nuts should be easy to peel, keep the nuts in the tea towel, peel one at a time, squeeze each end of the nut then remove the dark outer shell by hand peeling the nuts.

Melt the butter in a heavy based saucepan, add onion, leek and celery, cook stirring occasionally over low heat for 8 to 10 minutes or until softened. Add the 400g of roasted peeled chestnuts, potato and stock, season to taste with sea salt and cracked black pepper. Bring to the boil, reduce heat simmer partially covered for 20 minutes or until the chestnuts are soft. Process the chestnut soup in a food processor until smooth. Return the soup to the saucepan, add cream bring to the boil, stirring constantly. Add lemon juice, adjust seasoning to taste. Enjoy!

Serves 4 - 6