

Roasted Chestnut Soup

Nadia Zane, MG

10 large chestnuts
2 Tbs. extra virgin olive oil or butter
2 cups chopped celery
1/2 cup chopped onion
Salt and fresh black pepper
4 cups good chicken stock
Chopped parsley, for garnish



Preheat oven to 350°.

1. Using a sharp knife, make an X on the flat side of each chestnut.
1. Place them on a sheet pan and roast for 10-15 minutes, or until the skins begin to open away from the meat. Remove both outer and inner skins while chestnuts are warm. Set aside.
2. Heat a stockpot on medium; add olive oil or butter. Add celery, onion, and salt and pepper to taste. Cook, stirring occasionally, until onion is translucent, about 10 minutes.
3. Add chestnuts and stock, then bring to a boil. Reduce heat to a simmer and cover. Cook until chestnuts are mushy, about 30 minutes.
4. Use an immersion blender or regular blender to carefully puree the soup. Season to taste with salt and pepper and thin with more stock if desired. Garnish with parsley and serve hot.
Serves 2-4.