

Chestnut and Mushroom Soup

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This deliciously creamy soup has bags of flavour - earthiness from the mushrooms, slight sweetness from the chestnuts and creaminess from the addition of double cream. Great as a dinner party starter or as an easy lunchtime dish.

Ingredients:

400g mixed mushrooms
1 onion
400g cooked and peeled chestnuts, tinned or vacuum packed, drained if needed
750ml chicken stock
300ml double cream
1 tbsp. freshly chopped rosemary
Salt and pepper
1 tbsp. each butter and oil

Directions:

1. Finely dice the onion and mushrooms. Heat the butter and oil in a large saucepan. Add the onion and mushrooms and cook gently until golden brown and sweet for around 10 minutes.
2. Add the chicken stock, rosemary and chestnuts. Simmer until the chestnuts are heated through. Blend until smooth using a stick blender or using a food processor. Return to a clean saucepan.
3. Stir in the cream and heat through, then serve immediately.

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