

CHEZNUTS RECIPES



Chestnut Soup

By Beverley Sutherland Smith

This was the very first chestnut soup I made and is a favourite. Beverley Sutherland-Smith was a food writer in the same vein as Margaret Fulton. She was a regular recipe contributor to the Age newspaper and numerous magazines. We met her during a chestnut promotion at David Jones in 1992 and this is one of her recipes that featured in the promotion. Super quick and easy, real comfort food.

Ingredients

1 litre chicken stock
30 g butter
2 rashers bacon (diced)
200 g peeled chestnuts
1 onion (finely Diced)
1 stalk celery (finely sliced)
1 carrot (finely diced)
1 bay leaf
2 springs thyme
1 tbls olive oil



Melt butter and olive oil in a saucepan. Add carrot, onion, bacon and celery and let the vegetables fry gently until softened.

Add the chicken stock and 2 cups of water. Bring to the boil add the chestnuts and season lightly with salt and pepper. Add the bay leaf. Put a lid on top and leave to cook gently for about 30 minutes. Put into a blender or food processor and puree. Serve with croutons on top.

Croutons

Olive oil
2 Slices bread

Cut bread into small dice. Heat a third of a cup of olive oil and when hot but not smoking add the croutons. Fry gently until that are quite crisp and golden. Remove and scatter a little dried thyme and salt and pepper onto the croutons. Serve with the soup.