

CHESTNUT AND APPLE SOUP

1 lb Chestnuts
1 T Corn oil
1 Onion, finely chopped
3 C Chicken stock
1 _ C Dry (alcoholic) cider, or
_ C Sweet cider plus _ C dry white wine
_ lb Cooking apples, peeled, cored, and
sliced, salt and black pepper

To garnish:
Flat-leaf parsley

Put the peeled chestnuts in a clean pot, add water to cover, and bring to a boil. Simmer for 20 minutes, and then set aside. Do not drain but reserve liquid to go into the soup.

In another large pot, heat the oil. Add the onion, and cook until soft. Then add the stock, cider, apples, chestnuts, and their cooking liquid, and stir to mix. Bring to a boil, then reduce the heat, cover, and simmer for about 15 minutes, or until the chestnuts are completely cooked.

Puree the soup in a food processor or blender until smooth, or put through a food mill. Season to taste with salt and pepper and serve hot, garnished with parsley.

Serves 4

Preparation time: 10 minutes; Cooking time: 45 minutes

The Chestnut Cookbook, Octopus Publishing Group, Ltd.,
London