

## **CHESTNUT CARROT SOUP WITH ORANGE & GINGER**

3 T Olive oil  
2 Leeks, including tender green portions, thinly sliced  
6 Carrots, about 1 lb total, peeled and thinly sliced  
1 Red potato, about 1/2 lb, peeled and coarsely diced  
1 lb Chestnuts (peeled)  
1 t Peeled and minced or grated fresh ginger  
5 C Chicken or Vegetable stock  
1 C Fresh orange juice  
2 t Grated orange zest

Salt and freshly ground white pepper, to taste  
Thin orange slices for garnish (optional)  
Fresh mint sprigs for garnish (optional)

In a large sauce pan over medium heat, warm the olive oil. Add the leeks and sauté until just slightly softened, about 3 minutes. Add the carrots, potato, and ginger and sauté until the vegetables are just softened, about 5 minutes more. Add the stock and chestnuts, cover partially and simmer until the vegetables are completely softened, about 20 minutes. Remove from the heat.

In blender or food processor, puree the soup in batches, leaving some texture, and return the soup to the pan. Alternatively, process with a stick blender in the pan until the desired consistency is reached. Set the pan over medium heat and stir in the orange juice and zest. Season with salt and white pepper.

Ladle the soup in warmed bowls and garnish each serving with an orange slice and a sprig of mint.

Serves 4 to 6