

## CREAM OF CHESTNUT SOUP

1-lb Chestnuts  
1 T Oil  
\_ lb Canadian bacon, diced  
1 lg` Onion, chopped  
2 Celery stalks, chopped  
2 Carrots, chopped  
1 bouquet Garni  
5 C Chicken stock  
Salt and white pepper

To garnish:  
Crumbled, cooked bacon  
Chopped parsley

Heat the oil in a large pot.. Add the bacon and onion, and fry for 2 minutes without browning. Next, add the celery, carrots and bouquet garni, and give a stir. Pour in the stock and season to taste with salt and pepper. Add the peeled chestnuts and bring to a boil. Cover and simmer for 1 hour, or until the chestnuts are soft. Discard the bouquet garni and allow to cool slightly.

Purée the soup in a food processor or blender until smooth, or put through a food mill. Return to the pot and reheat.

Ladle into bowls, garnish with the crumbled bacon and parsley and serve hot.

Serves 8  
Preparation time: 20 minutes; cooking time: about 1 1/4 hours

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