

CHESTNUT AND HAZELNUT WINTER SOUP

SERVES: 6

INGREDIENTS

1 cup whole chestnuts
1/2 cup whole hazelnuts
1 large leek, white and light green parts only, chopped
2 celery stalks, chopped
3 garlic cloves, minced
4 cups chicken or vegetable broth
1 cup dry white wine
1/2 cup heavy cream 3 tablespoons butter
2 sprigs fresh thyme
1 bay leaf Salt and white pepper to taste
Crispy pancetta for garnish

METHOD

1. Score chestnuts with an X on the flat side.
2. Roast chestnuts in a 425°F oven for 20-25 minutes until shells curl. Let chestnuts cool, then peel and chop.
3. Toast hazelnuts in a dry skillet until fragrant.
4. In a large pot, melt butter over medium heat. Sauté leeks and celery for 5-6 minutes until soft. Add minced garlic and cook for an additional minute.
5. Pour in white wine and simmer for 2-3 minutes. Add chopped chestnuts, broth, thyme, and bay leaf. Simmer for 20 minutes until chestnuts are very tender.
6. Remove thyme and bay leaf.
7. Use an immersion blender to puree until smooth. Stir in heavy cream. Roughly chop toasted hazelnuts. Season with salt and white pepper.
8. Serve hot, garnished with chopped hazelnuts and crispy pancetta.