

CREAMY CHESTNUT SOUP



Ingredients:

- 1 lb (450 g) cooked or Baked chestnuts (peeled)
- 1 medium onion, chopped
- 1 Leek
- 1 Carrot
- 1 Fennel
- 2 cloves garlic, minced
- 2 tbsp butter or olive oil
- 4 cups (1 liter) vegetable or chicken broth
- ½ cup heavy cream
- Salt, to taste
- Black pepper, to taste
- ¼ tsp nutmeg
- Fresh thyme for garnish

Cooking process:

1. In a large pot, heat butter or olive oil over medium heat.
2. Add chopped onion, leek, celery and carrot, cook until soft and translucent (about 5 minutes).
3. Stir in garlic and cook for 30 seconds until fragrant.
4. Add the cooked chestnuts and stir well.
5. Pour in the broth, bring to a gentle boil, then reduce heat and simmer for 15–20 minutes.
6. Blend the soup until smooth using a blender or immersion blender.
7. Return to low heat, add cream (if using), nutmeg, salt, and pepper. Stir well.
8. Simmer for 5 more minutes. Taste and adjust seasoning.

🌟 Serving Tips

1. Drizzle with olive oil or cream
2. Add croutons or toasted bread
3. Sprinkle with fresh herbs

Perfect as a comfort food, holiday starter, or cozy dinner 🍽️🌟



Thank
you!

if you enjoy

**MY
CONTENT**



like comment share save

 **CookWithYounes**

 **CookWithYounes**

 **YounesYaich**

 **YounesYaich**

 **YounesYaich**



www.younesyaich.recipes

