



Celery Chestnut Soup with Anise Pastries

🕒 40–50 Min   

Preparation

- 1 Mash the chestnuts with a fork.
- 2 Peel the celery and cut into small cubes.
- 3 Sweat the onion and celery in butter and deglaze with white wine.
- 4 Add the chestnuts, pour in the soup and cook until the celery is soft.
- 5 Stir in the cream and fennel and purée very finely with the hand blender. Finally, season with salt and cayenne pepper.
- 6 Preheat the oven to 190 °C. Roll out the puff pastry, cut into 1.5 cm wide strips or cut out with cookie cutters.
- 7 Then place on a baking tray lined with parchment paper, brush with beaten egg and sprinkle with anise
- 8 Bake in a preheated oven at 190 °C for 12 minutes.

Ingredients 4 Portions

♦ = Kotányi Produkte

1 pc.	Onion
300 g	Chestnuts
1 pc.	Celery root
125 ml	White wine
750 ml	Vegetable stock, clear
500 ml	Heavy cream
3 tbsp.	Butter
1 tsp.	♦ Fennel, Whole
1 pinch	♦ Cayenne Pepper, Ground
1 pinch	♦ Sea Salt, Coarse

For the Anise Pastries

1 pc.	Puff Pastry (pre bought)
1 pc.	Egg
1 tbsp.	♦ Anise, Whole

