

Celery Chestnut Soup with Anise Pastries

40–50 Min

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

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.