

Creamy Chestnut and Mushroom Soup

50–55 Min

Ingredients 4 Portions

= Kotányi Produkte

30 g	Butter
1	Onion
2	Celery stalks
1	Garlic clove
450 g	Brown button mushrooms
50 g	Unsweetened chestnut purée
1 tsp	Thyme, Crushed
1 l	Chicken or vegetable stock
0.5 tsp	Table Salt
2	Bay Leaves, Whole
0.25 tsp	Pepper Black, Ground
150 ml	Cooking cream

Preparation

1. Finely dice the onion and celery. Peel and finely chop the garlic. Clean the mushrooms and cut them into quarters.
2. Melt the butter in a large saucepan over medium-high heat. Add the onion and celery and sauté for 5 minutes until softened. Add the chopped garlic and sauté briefly, for about 30 seconds, until fragrant.
3. Add the mushrooms and sauté for 5–10 minutes until they soften, release their liquid and turn golden brown. Add the chestnut purée, dried thyme, salt, pepper, bay leaves and stock, then bring to a boil.
4. Reduce the heat, cover the saucepan and simmer gently for 20 minutes. Remove from the heat and blend the soup using a hand blender until smooth and creamy.
5. Stir in the cooking cream and simmer gently for another 2 minutes. Taste and adjust the seasoning with additional salt and pepper if needed. Divide the soup between serving bowls and garnish with a few roasted chestnuts and mushrooms.