

## CHESTNUT SOUP WITH CRÈME FRAÎCHE, APPLES, AND SPICES

Chestnuts? Really? Like chestnuts roasting over an open fire? Heck yes - that's exactly what we mean! We want you to take this soup by the horns and run with it because it's damn near impossible to screw this up! The combination of flavors from the apples, chestnuts, spices, and crème fraîche make this dish an instant holiday favorite. You'll be known amongst your peers as the wicked-awesome chestnut soup making extraordinaire - because who doesn't want to be that? Make this delicious soup to impress the party pants off of your holiday guests. I'm sure it will become a festive tradition in your home like it has in ours.

Prep time: 25 minutes

Cook time: 40 minutes

Serves 6 to 8



In a large pot, melt 2 tablespoons of butter over medium heat. Add the leeks, salt, and pepper. Cook until soft and caramelized. Reserve 6 chestnuts and add the rest to the pot along with the apples and spices. Mix to coat. Add enough chicken stock to JUST cover the ingredients. Simmer for 30 minutes.

Meanwhile, coarsely chop the reserved chestnuts and sauté in a tablespoon of butter until slightly golden-brown, about 3 minutes.

When the soup is done, purée in batches using a blender. Swirl in the cream and adjust the seasoning to taste with salt, pepper, lemon juice, and honey. If the soup is too thick, add a bit more chicken stock or water until you've reached the consistency of heavy cream.

Garnish with crème fraîche, thyme, and toasted chestnuts.

### Ingredients:

3 tablespoons butter  
2 leeks, white and light green parts only, thinly sliced  
2 pounds peeled and cooked chestnuts, jarred or vacuum-packed  
1 pound apples, peeled, cored and diced  
1 teaspoon Chinese 5 spice, or cinnamon  
6 cups chicken stock  
½ cup heavy cream  
½ lemon, juiced  
drizzle of honey  
½ cup crème fraîche  
6 small thyme sprigs  
Kosher salt and freshly ground pepper, to taste