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Ingredients

Serves 4

Cooking time: 35 minutes

- 400g mixed mushrooms, sliced (we use portabello, girolle, shiitake and chestnut)
- 150g ready-roasted chestnuts, sliced
- 600ml Vegetable Stock
- 3 tablespoons olive oil
- 1 stick celery, chopped
- 1 small carrot, diced
- 1 small onion, diced
- 1 tablespoon fresh parsley, chopped
- 1 tablespoon soy sauce
- 1 bay leaf

New Covent Garden Soup Company's *Chestnuts Roasting on an Open Fire Mushroom & Roasted Chestnut Soup*

For us, the smell of roasting chestnuts tells us that Christmas is on the way. It conjures up Dickensian scenes of street sellers, carol singers and roaring log fires. So this traditional image was in our minds when we came up with this soup as a great way to set the scene for your Christmas celebrations. The chestnut aroma mingles with the earthy flavour of mushrooms to give an old-fashioned taste of winter.

Add the stock, celery, onion, carrot and bay leaf to a pan, then bring to the boil, cover and simmer for 20 minutes.

Meanwhile, heat the oil in a frying pan and fry the mushrooms until browned. Add the chestnuts, then fry for a couple more minutes. Set 6 tablespoons of the chestnut and mushroom mix to one side for garnishing.

Add the fried mushrooms and remaining chestnuts to the saucepan, then simmer for a further 10 minutes.

Remove the bay leaf and blend until smooth. Reheat gently, adding the soy sauce.

Put a spoonful of the set-aside mushrooms and chestnuts in each serving bowl, then pour the soup on top, sprinkle with parsley and serve.



A Soup for All Occasions

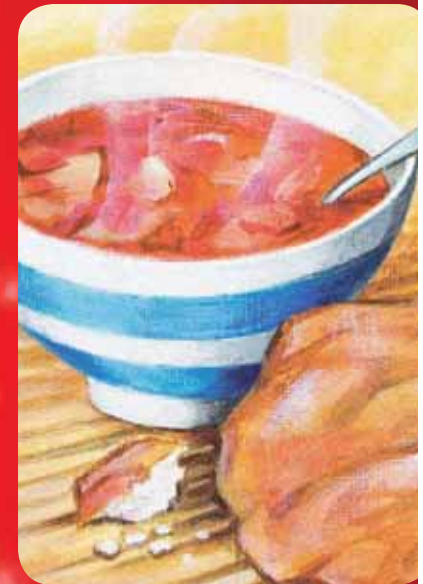
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