

French Chestnut Soup Recipe



INGREDIENTS

- 500 g peeled & cooked chestnuts
- 2 shallots
- 1 organic chicken bouillon cube + 80cl of water
- 20 cl heavy cream
- 30 g butter
- salt & pepper

INSTRUCTIONS

1. Peel and slice the shallots.
2. In a saucepan, melt the butter and add the shallots with a pinch of salt.
3. Once translucent, add the chestnuts then pour in the chicken bouillon cube with the water, and cream, salt, and pepper.
4. Cover, bring to the boil then cook for 15 minutes over low heat. Mix everything in a blender.