
Soups

Apple, Celery and Chestnut Soup

Serves 6-8

- 400g/14oz Sierra Rica Peeled and Cooked Chestnuts
- 2 stalks of celery
- 2 large onions
- 2 large cooking apples
- 60g / 2oz butter
- 1.1 litres / 2 pints of vegetable stock
- ½ litre / 1 pint of full cream milk
- double/heavy cream to serve
- sea salt and freshly ground black pepper
- 2 tsp of freshly chopped thyme
- 1 tbsp of lemon juice

1 - Chop the celery, including the leaves, quite small. Peel and chop the onions. Peel, core and chop the apple. Place them in a bowl, cover with some fresh water and the lemons juice until ready to use.

2 - Melt the butter in a medium - large soup pot. Stir the celery and onions in the hot melted butter, put the lid on and leave on a low - moderate heat for 5 - 10 minutes until the vegetables have started to soften. Add the apples, water and lemon juice. Stir well, season with salt and pepper and add the fresh thyme. Pour in the vegetable stock. Bring the soup to the boil, then cover and simmer over a low heat for 25 minutes. Add the chopped chestnuts and simmer for a further 5 minutes.

3 - Allow to cool, add the milk and liquidise the soup. It can be either quite coarse or completely smooth and creamy - however you prefer. Adjust the seasoning to taste and stir in a tsp of double cream into each bowl just before serving.
