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## Soups

### Chestnut and Chorizo Soup - Sopa de Castañas

*This warm, comforting soup is taken from Moro, The Cookbook by Sam and Sam Clark, published by Ebury Press*

Serves 4

Forests of sweet chestnuts thrive in the mountainous regions of Spain. This recipe combines some of the classic flavours of Spanish cooking to produce a warm, comforting and mildly spicy soup that is synonymous with the onset of autumn.

- 500g/16oz Sierra Rica Peeled and Cooked Chestnuts – roughly chopped
- 4 tablespoons olive oil
- 1 large Spanish onion, diced
- 1 medium carrot, diced
- 1 celery stick, thinly sliced
- 120g/4 oz mild cooking chorizo, cut into 1cm cubes
- 2 garlic cloves, thinly sliced
- 1 teaspoon ground cumin
- 1 ½ teaspoons finely chopped fresh thyme leaves
- 2 small dried red chillies, crushed
- 2 tomatoes, fresh or tinned, roughly chopped
- 20 saffron threads, infused in 3-4 tablespoons boiling water
- 1 litre water
- sea salt and black pepper

1 - In a large saucepan heat the oil over a medium heat. Add the onion, carrot, celery, chorizo and a pinch of salt and fry for about 20 minutes, stirring occasionally until everything caramelises and turns quite brown. This gives the soup a wonderfully rich colour and taste.  
the soup in a food processor, then return to the saucepan and combine.

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(Continue)

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2 - Now, add the garlic, cumin, thyme and chilli and cook for 1 or more minutes, followed by the tomato and, after about 32 minutes, the chestnuts. Give everything a good stir and then add the saffron-infused liquid, and the water, and simmer for about 10 minutes.

3 - Remove from the heat and mash by hand (with a potato masher) until almost smooth but still with a little bit of texture. Season with salt and pepper.

