

Chestnut & Celery Soup with Parsley Cream

(Serves 4)

2 tablespoons extra virgin olive oil
1 large onion, finely chopped
2 cups chopped celery
1 clove garlic, chopped
500 g peeled chestnuts, halved
1 litre chicken stock
1 bay leaf
1 cup milk
salt and pepper to taste

Parsley Cream

1/2 cup cream, whipped
2 teaspoons finely chopped flat leaf parsley

Heat oil in a pan and add onion, celery and garlic. Saute gently for 5 minutes, until vegetables are soft not brown.

Add the chestnuts, stock and bay leaf and bring to the boil. Reduce heat, cover and simmer for 20 minutes, or until chestnuts are tender and cool.

Remove bay leaf and whiz soup in an electric blender or food processor until smooth. Return soup to the rinsed saucepan, add milk and reheat. Adjust seasoning if necessary. Serve soup in heated bowls topped with a spoonful of parsley cream, when it will melt over the soup.

