

🍲 Roasted Chestnut Soup with coconut cream

Prep Time : ~ 20 min **Cook Time :** ~ 25 min

🌿 Ingredients (Serves 4)

- *500 g cooked and peeled chestnuts (fresh roasted or vacuum-packed)*
- *1 yellow onion*
- *1 stalk of celery*
- *1 clove of garlic*
- *800 ml of vegetable broth*
- *200 ml of coconut cream*
- *1 tbsp. tablespoon of olive oil*
- *1 pinch of nutmeg*
- *Salt pepper*
- *A few crushed chestnuts and a drizzle of coconut cream for decoration*



🪵 Step-by-Step Instructions

- *Brown the chopped onion, celery cut into small cubes and crushed garlic in olive oil over low heat for 5 minutes, until they become translucent.*
- *Add the chestnuts and let them soak up the aromas for 2 minutes, stirring.*
- *Pour in the vegetable stock, bring to the boil then simmer for 20 minutes, covered.*
- *Mix everything until you obtain a very smooth and velvety texture.*
- *Add the coconut cream and nutmeg, mix, adjust the seasoning with salt and pepper.*
- *Serve immediately, with a drizzle of coconut cream and a few pieces of roasted chestnuts on top.*

My tip : to intensify the taste, roast your chestnuts yourself in the oven for 20 minutes at 200°C before peeling them — the slightly caramelized note changes everything in the final soup.