

Roasted Chestnut Bisque

A perfect first course for your holiday meals. Delicious as a main course when served with crusty bread and a fresh salad.

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| <ul style="list-style-type: none"> • 1 tablespoon olive oil • 1 medium parsnip, finely diced (can substitute carrot) • 1 rib celery, finely diced • 2 small shallots, minced • 2 cloves garlic, minced | <p>Heat olive oil in a medium stockpot. Add parsnip, celery, shallots and garlic. Cook over medium heat until tender, but not browned.</p> |
| <ul style="list-style-type: none"> • 4 cups chicken stock • 2 cups roasted, peeled chestnuts • ½ teaspoon salt • ¼ teaspoon white pepper • 1/8 teaspoon fresh ground nutmeg • 1 bay leaf | <p>Add in chicken stock, chestnuts, salt, white pepper, nutmeg and bay leaf. Simmer for about 45 minutes on medium-low heat.</p> <p>Remove bay leaf and puree with an emersion blender (or in small batches in a stand blender), until smooth. (Note: the bisque can be made up to 1 day in advance and stored in the refrigerator at this point.)</p> |
| <ul style="list-style-type: none"> • 2 cups half-and-half or heavy cream • 1/8 cup medium-dry sherry | <p>Add half and half and sherry to the pureed ingredients. Gently reheat and serve immediately.</p> |
| <p>Optional:</p> <ul style="list-style-type: none"> • fresh parsley • chopped roasted chestnuts • freshly grated nutmeg | <p>Garnish with fresh parsley, chopped roasted chestnuts and freshly grated nutmeg.</p> |

Serves: 4-6

Note: You can roast your own fresh chestnuts or find them already roasted and peeled in vacuum sealed jars at your grocer.