



# Chestnut Soup With Prosciutto

**Makes 8 Servings**

## INGREDIENTS

3 lb Fresh Chestnuts  
2 T Unsalted Butter  
2 t Extra Virgin Olive Oil  
4 Leeks, White & Pale Green Parts, Thinly Sliced  
1 1/2 tbsp Fresh Thyme, Chopped, Plus More For Garnish  
10 cups Chicken Broth  
Salt And Pepper  
2 slices Prosciutto, Thinly Sliced, Cut Into Thin Strips

## DIRECTIONS

1. Position a rack in the center of the oven and heat the oven to 400F.
2. In a medium bowl, cover the chestnuts with warm water and soak for 25 minutes. Drain and dry with paper towels.
3. Score an "x" into the flat side of each chestnut, cutting all the way through the shell. Put them flat sides up on a rimmed baking sheet and roast until the corners of the "x" curl back and they are tender when squeezed, about 30 minutes.
4. Peel while still warm. If a shell resists peeling, spoon out the nut instead.
5. Roughly chop the chestnuts and set aside in a medium bowl.
6. In a large pot, melt the butter with 2 tbsp of oil over medium-low heat. Add the leeks and cook, stirring occasionally, until softened, 7 to 8 minutes.
7. Add the chestnuts and 1 tbsp of the thyme - cook about 1 minute.
8. Add the broth, 1/2 tsp salt and bring to a boil over medium-high heat.
9. Reduce the heat to low and simmer until the chestnuts are extremely tender, about 30 minutes. Skim off any foam that rises to the surface. Let cool briefly.
10. Working in batches, puree the soup, either in a regular blender or with a hand blender. Strain the soup through a fine sieve into a clean pot. Set the soup back over medium-low heat and gently reheat. Season to taste with salt and pepper. If you decide to freeze the soup, allow to cool completely first.
11. When ready to serve, reheat on medium heat.
12. While it is heating, heat the remaining 1 tsp oil over medium heat in a non-stick frying pan. Add the prosciutto and cook, stirring frequently, until crisp, 2 to 3 minutes.
13. Add the remaining 1/2 tbsp thyme and cook 30 seconds more. Drain on a plate lined with paper towels.
14. Ladle the soup into bowl and garnish with some of the prosciutto and thyme.