



## Chestnut Soup

**Makes** 8 Servings

### INGREDIENTS

3 lb fresh chestnuts (or store-bought peeled ones)  
2 tbsp unsalted butter  
2 tsp extra virgin olive oil  
2 onions, sliced  
1 1/2 tbsp fresh thyme, chopped, plus more for garnish  
10 cups chicken broth  
salt and pepper to taste

### DIRECTIONS

[Note: If using store-bought peeled chestnuts, skip to Step # 5 .

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 x's curl back into a crown shape and they are tender when squeezed, about 30 minutes.
4. Peel while still warm, remove both the shell and the inner skin. If a shell resists peeling, spoon out the nutmeat instead. Roughly chop the chestnuts and set aside in a medium bowl.
5. In a 6-qt pot, melt the butter with 2 tbsp of oil over medium-low heat. Add the onion and cook, stirring occasionally, until softened, 5 to 7 minutes.
6. Add the chestnuts and 1 tbsp of the thyme; cook until fragrant, about 1 minute. Add the broth and 1/2 tsp salt; bring to a boil over medium-high heat.
7. Reduce the heat to low and simmer until the chestnuts are extremely tender, about 30 minutes, skimming off any foam that rises to the surface. Let cool briefly.
8. Using an immersion blender, puree the soup well.
9. Strain the soup through a fine sieve into a clean 4-qt pot.
10. Set the soup back over medium-low heat and gently reheat. Season to taste with salt and pepper.
11. Ladle the soup into bowl and garnish with some thyme.