



Chestnut soup with Mostbröckli and black walnut

Recipe by V-ZUG Ltd.



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| Preparation | 25 Mins |
| Cooking time | 15 Mins |
| Portions | 16 |

Preparation

2 shallots
40 g butter
10 g sugar
600 g chestnuts, shelled, frozen
1 l vegetable bouillon
200 ml cream

Finely chop the shallots and sweat in butter.

Add and sweat the chestnuts and sugar. Add the vegetable stock and cream. Simmer the chestnuts over a low heat for about 20 minutes until soft.

Blend the chestnuts with a blender, then strain through a fine sieve.

150 g Mostbröckli air-dried
beef

1 walnut, black

Cut the Mostbröckli into cubes for garnishing the soup.

Finely shave the black walnut using a truffle slicer and serve with the soup.

Tips

Black walnuts are available from speciality shops or online.

The Mostbröckli air-dried beef can be substituted with any other kind of air-dried meat. Make without the air-dried meat for a vegetarian version.

Additional information

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