

## **Hot Spicy Chestnut Soup (Asian Style)** (Serves 6)

*(This is a family favourite of Anne & Hans Van Gemert, chestnut growers at Taradale, Victoria)*

1.5 to 2 litres chicken stock (use less for a thick stock)  
750g chestnuts (fresh or dried and rehydrated)  
1-1/2 - 2 tspns Sambal Oelek (hot chilli paste)  
2-1/2 tbs fresh coriander cream

- Cook chestnuts in chicken stock for 15 minutes, slowly add 1 teaspoon sambal oelek, then remaining amount.
- Add 2 tablespoons of the fresh, finely chopped coriander and simmer for two minutes.
- Ladle the soup into a food processor and blend until smooth.
- Serve in heated bowls, topped with a dollop of cream and remaining coriander.

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## **Chestnut and Apple Soup**

*(Courtesy of Ann Creber, Food Consultant and chestnut grower, Melbourne)*

500g peeled chestnuts (see note)  
1-1/2 litres light beef stock (approx)  
2 young celery stalks  
2 large Granny Smith apples, peeled, cored and sliced  
60g butter  
1/2 cup light cream  
salt and pepper  
butter fried bread croutons

- Prepare chestnuts and peel, after boiling in hot water for 10 mins.
- Cook chestnuts with stock and celery for about 20 mins. Meanwhile, saute apple slices in the butter with a good sprinkling of stock.
- Puree chestnuts, celery and apple with the stock and pan juices from the apples. Add salt and pepper. Stir in cream.
- If soup is too thick, dilute with a little boiling water or stock. Adjust seasonings.
- Serve very hot with croutons.