Chestnut soup with Mostbröckli and black walnut

Recipe by V-ZUG Ltd.



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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