

Roasted Chestnut Bisque paired with Davis Estates Chardonnay

INGREDIENTS:

Roasted Chestnut Bisque

3 tablespoons unsalted butter
1 medium onion, chopped
2 leeks (white and pale green parts only), chopped
½ teaspoon minced garlic
½ fennel bulb, stalks and core discarded and bulb, coarsely chopped
¼ teaspoon nutmeg
1 tablespoon thyme, chopped fine
14 ounce bottled whole roasted, shelled, and skinned chestnuts
4 cups chicken broth
1 bay leaf
1/4 cup half-and-half
Kosher salt and white pepper to taste

SERVES: 6-8

Garnish

1 bunch chives, chopped fine
Crème fraîche
Fresh nutmeg



METHOD:

Roasted Chestnut Bisque

- Place a 5-quart stock pot over medium heat
- Add butter, onion, leeks, garlic, fennel and nutmeg and cook until softened.
- Add chestnuts and cook for 2 minutes. Stir in chicken broth and bay leaf, bring to a simmer and cover, cook for 20 minutes.
- Remove from heat; add half and half.
- Puree soup in batches in a blender until smooth.
- Return soup to pot and heat to desired temperature.

To Finish

Garnish each serving with crème fraîche, fresh nutmeg and chives. Enjoy with a chilled glass of Davis Estates Chardonnay.