

Chestnut Velouté with Bacon-Apple Marmalade paired with Davis Estates Pinot Noir

INGREDIENTS:

Chestnut Velouté

2 tablespoons butter
2 leeks, cleaned and sliced
1 onion, diced
1-pound roasted chestnuts
Bouquet garni (1 bay leaf, two sprigs thyme and ½
teaspoon of black peppercorns)
3 cups chicken broth
1 ½ cups heavy cream

SERVES: 6

Bacon-Apple Marmalade

2 slices bacon, finely diced
1 granny smith apple, peeled and small dice
1 small shallot, finely diced
½ Anaheim pepper, seeded and finely diced
½ teaspoon espresso powder
1 tablespoon apple cider vinegar
1 tablespoon maple syrup

METHOD:

Chestnut Velouté

- In a medium stock pot over medium heat melt butter and add leeks and onion, cook stirring to prevent browning until onions are soft and translucent, about 6 minutes.
- Add in chestnuts, bouquet garni, chicken broth and cream. Bring to a slow simmer, adjust heat, and simmer for 30 minutes uncovered.
- Remove bouquet garni and blend soup in a blender until smooth.

Bacon-Apple Marmalade

- In a medium sauté pan cook bacon until crispy. Remove bacon and set aside leaving a tablespoon of bacon fat in sauté pan.
- Over medium heat add apple, shallot, and pepper, cook for a few minutes until vegetables are softened.
- Add espresso powder, vinegar, and syrup, cook until evaporated, just a few minutes. Remove from heat.

To Finish

In individual bowls, ladle your soup. Garnish each bowl with a sprinkle of Bacon-Apple Marmalade and serve immediately with a glass of Pinot Noir.