

Chestnut and Lady Apple Soup paired with Davis Estates Chardonnay

INGREDIENTS:

Chestnut and Lady Apple Soup

½ cup butter
2 lady apples
2 cups shallots
1 ½ cup chestnuts
1/3 cup whiskey
¾ cup white wine
5 cups vegetable Stock
¾ cups crème fraiche
1 cup milk
1 tablespoon chop garlic
1 tablespoon chop fresh thyme
2 bay leaves

SERVES: 8

Garnish

Pecans
Hazelnut Oil
Fresh Lady Apples



METHOD:

Chestnut and Lady Apple Soup

- Peel and thinly slice the shallots. Core and rough chop the lady apples (no need to peel). Rough chop the chestnuts and pecans.
- In a large pot, melt the butter over medium heat, add the chestnuts, shallots, chopped apples, garlic, thyme, and bay leaves. Season lightly with salt.
- Cook slowly, for about 3-5 minutes, until the shallots are soft.
- Add the whiskey and add white wine to deglaze and let it reduce by half.
- Add the vegetable stock, bringing it to a simmer and cook for 20 minutes until everything is soft.
- Remove the bay leaves and add crème fraiche and milk.
- Blend with an immersion blender (or transfer to a blender) until completely smooth.
- Adjust seasonings to taste.

To Finish

Finely dice fresh apple. Add your soup to individual bowls, garnish each bowl with a small spoonful of diced apples, pecans, and drizzle of hazelnut oil.