







Recipe Details

Recipe Name : Chestnut Soup With Bacon And Thyme Croutons
Recipe Category:
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Portions : 4

Weight (Per Portion)

One portion of this dish weighs approximately 497.00 Grams

Recipe Ingredients

Ingredient	Quantity	Allergen Warnings
Nuts, chestnuts	200 Gram	 Nuts
Celery	1 Unit	 Celery
Onions, raw	1 Small	
Carrots	1 Small	
Stock, vegetable, liquid	1.2 Litre	 Celery
Pepper, black	1 Pinch	
Pork, bacon, back, raw	250 Gram	
Bread, white, sliced	110 Gram	 Gluten
Oil, olive	4 Tablespoon	
Salt, sea	1 Pinch	
Thyme, fresh	0.5 Tablespoon	

Recipe Alerts

Allergen Warnings:



Recipe Method

1.To make the soup, place all the ingredients in a large saucepan, season lightly with salt and pepper, bring up to simmering point, then put a lid on and simmer very gently for 45 minutes - cooked and peeled nuts, trimmed and chopped celery stick and onion, stock and a peeled and chopped carrots 2. Prepare the croutons. Heat the oil in a large frying pan and cook the bacon (derinded and very finely chopped) gently for 5 minutes, turn the heat up to its highest setting. 3.Add the cubes of stale white bread, together with the finely chopped thyme, and toss around (keeping them constantly on the move) until its turned, together with the bacon into a deep golden brown colour and become very crisp and crunchy. 4. Turn them out on to some absorbent kitchen paper. 5. As soon as the soup is ready, allow it to cool slightly, transfer it to a blender and pur

