



pace



THAT'S THE WAY ADVENT TASTES AT THE **CHESTNUT-CAPPUCCINO** **journalistclub**



INGREDIENTS:

For 2 persons

150 g	chestnut(s), cooked
½	onion(s)
15 g	clarified butter/butter
1 tbsp	sugar
25 ml	white wine
200 ml	vegetable stock
150 ml	cream
2 cl	cognac
	salt and pepper
1 pinch	nutmeg
50 ml	milk, to froth up
	cinnamon



PREPARATION:

1. Dice the onions and sauté with the chestnuts in clarified butter
2. Caramelize with sugar for 1-2 minutes over a medium heat
3. Deglaze with white wine & cognac (flambé optional)
4. Pour in the vegetable stock and simmer for 15 minutes
5. Add cream and puree with a hand blender. Taste with salt, pepper and nutmeg
6. Heat the milk with a little cinnamon in a separate pan and froth the milk. Froth up the milk
7. Serve the soup and garnish with the cinnamon foam.

