



Chestnut Cappuccino

Ingredients

150ml olive oil
3 shallots, peeled and finely chopped
3 cloves garlic, peeled and chopped
2 sprigs rosemary
2 sage leaves
2 sprigs thyme
750g peeled chestnuts
75ml Madeira wine
25g butter
1 L chicken stock
175ml Whipping cream
Seasoning

Method

Heat the olive oil in a large saucepan and sweat the shallots and garlic for 3 minutes. Add the rosemary, sage and thyme and cook for another minute. Add the chestnuts and cook for a further 2 minutes.

Add the Madeira and increase the heat slightly so that the Madeira reduces by at least half. Add the butter and gradually add the stock. Simmer gently for 20-25 minutes.

Add the cream and season with salt and pepper. Remove from the heat and allow to cool slightly before placing in a blender or food processor. Puree until smooth and pass through a sieve into a saucepan. Using the back of a ladle, push the chestnut pulp through the sieve. Discard any remaining.

Adjust the seasoning if necessary, or allow to cool fully and reheat as required.