

Washington Chestnut Company - Chestnut Recipes

Butternut Squash and Chestnut Soup

From: Lorna Murphy – Sudden Valley, WA

1 ½ tablespoons vegetable oil
2 stalks celery, chopped
1 medium onion, chopped
1 cup peeled and fresh chestnuts (about 20)
1 ¼ cups peeled butternut squash, chopped
1 tablespoon minced fresh ginger root
2 tsp. fresh thyme (if using dried, use less)
½ tsp. nutmeg, grated
2 ½ cups chicken broth
3 tablespoons bourbon
Salt and pepper to taste
Sour cream for topping, optional

In a medium size heavy pan, heat oil. Stir in celery and onion and sauté until vegetables are soft, about 8 – 10 minutes. Add the other ingredients except for the bourbon and sour cream. Simmer until the squash and chestnuts are tender. With an immersion blender, blend ingredients until smooth. Add the bourbon, and check taste. Add salt and pepper to taste.

Flavor improves by being stored in the refrigerator overnight. Heat gently and top each serving with a dollop of sour cream, if you wish. Also, you can add some minced crystallized ginger to the sour cream if desired. (Yield: 4 servings)

Chestnut Ice Cream

From: The Western Chestnut Vol. 1 No. 1

¾ lb fresh chestnuts or
1 ½ C vacuum packed chestnuts
2 Tbsp corn syrup or syrup drained from
marrons glace (candied chestnuts)
3C half & half
6 egg yolks
1 tbsp vanilla
½ C sugar
¼ tsp salt
¼ tsp cinnamon
Toppings (optional)
Marrons glace in syrup or shaved chocolate

(Yield: 4 – 6 servings)

Slit fresh chestnuts with an “X” on flat side of fresh chestnuts and simmer in water to cover for 5 min. Drain and peel off outer and inner layers. Return to saucepan and simmer until very tender, about 15 min. Drain and puree fresh chestnuts or canned chestnuts in blender with syrup. Heat half & half in double boiler until warm. Beat egg yolks, vanilla, sugar, salt and cinnamon in separate bowl. Gradually beat in the heated half and half. Return mixture to double boiler. Cook over medium-low heat, stirring slowly and continuously until custard thickens and coats the back of a metal spoon (about 6 min). Combine the chestnut mixture with custard, transfer to a bowl and refrigerate until cold (about 1 hr). Transfer chilled mixture to an ice cream maker and freeze according to the manufacturer’s instructions. Serve immediately or transfer to a chilled container. Cover and freeze 2 hrs. or longer.

Chestnut and Apple Casserole

From: The Western Chestnut Vol. 2 No. 1

2 lbs peeled chestnuts
2-3 C chicken broth
1 T butter
1 1/2 T flour
1/2 tsp salt
4 med cooking apples
2 T butter
1 T sugar
3/4 C brown sugar
1 lb lean link sausages

(Yield: 8 servings)

Cook chestnuts in chicken broth for 10 min. Pour into shallow casserole. Add additional chicken broth, if necessary, to cover the chestnuts. Cook covered in 300°F oven for 30 min. or until the chestnuts are tender, but not mushy. Remove cover; combine and stir into the chestnut broth mixture 1-T. butter, the flour and salt. Cook, uncovered, for 10 min.

Meanwhile, core and slice the apples in 1/2 in. rings. Roll in brown sugar and cook in 2-T. butter until browned and tender.

Fry sausages. Remove the casserole from the oven. Cover the chestnuts with a layer of apples, then of sausages. Return to oven for an additional 5-10 min. Serve immediately or prepare up to one day in advance, refrigerate and heat before serving.

Chestnut Soup with Parsley Oil and Roasted Chestnuts

From: Michael Ryan of the Milawa Cheese Cafe

3 1/2 Tbsp butter
1 onion, chopped
1 leek, thinly sliced
3 stalks celery, chopped
1 lb frozen peeled chestnuts
1 potato peeled and chopped
1 litre of chicken or vegetable stock
1 1/4 pouring cream (18% milk fat cream)
1 1/2 tbsp lemon juice, or to taste
olive oil for roasting chestnuts

Sea salt and cracked/ground pepper to season roasted chestnuts

Parsley Oil

2 1/2 C flat-leaf parsley
1 C olive oil

Melt butter in a heavy-based saucepan, add onion, leek and celery and cook, stirring occasionally, over low heat for 8-10 minutes or until softened. Add 14 oz. chestnuts, potato and stock and season to taste with sea salt and cracked black pepper. Bring to a boil, then reduce heat and simmer, partially covered, for 20 minutes or until chestnuts are soft. Process chestnut mixture in a food processor until smooth, then strain through a sieve into the same pan. Add cream and return mixture to the boil, stirring frequently to prevent soup from burning. Add lemon juice and adjust seasoning to taste.

For parsley oil, add parsley leaves to a large saucepan of boiling water for 10 seconds, drain and refresh in ice-cold water. Squeeze dry in a kitchen towel to remove as much moisture as possible, puree in a food processor with the oil for 2 minutes or until smooth, then strain through a fine sieve. Place remaining chestnuts on an oven tray, toss with a little olive oil, lightly season with sea salt and cracked pepper, then roast at 350°F for 4-5 minutes. Cool slightly, then chop coarsely. Ladle soup into bowls, drizzle with parsley oil and top with roasted chestnuts