

# HOW TO MAKE

## Soupe Chataignes Champignons

### Shopping list

- 6 oz chestnuts
- salt and pepper
- ¼ cup condensed milk
- 4 cups of water
- ½ lb mushrooms
- 1 shallot
- 2 TBS butter
- 2 TBS beef base (Better than bouillon, or demi glace)
- 2 oz walnuts
- Sesame oil

### Step

### What to do

### What you need (serves 6)

### Marguerite's tip

1

Boil condensed milk, water and beef base. Add the chestnuts, season with salt and pepper, partially cover and simmer on very low for 20 minutes (the chestnuts must fall apart).

- 6 oz chestnuts
- salt and pepper
- ¼ cup condensed milk
- 2 TBS beef base
- 4 cups of water

«If you have walnut oil it can replace the sesame oil with excellent results.»

2

Clean the mushrooms, mince the shallots. Melt the butter and cook the mushrooms in it. At the end add the shallots and stir until wilted. Keep warm.

- ½ lb mushrooms
- 1 shallot
- 2 TBS butter

3

Toast the walnuts.

- 2 oz walnuts

4

Blend the soup, adjust the seasoning and serve with the mushrooms, walnuts and a little sesame oil on top.

- sesame oil