

# Chestnut (Spanish) Soup

## Ingredients

3/4 lb. of Spanish chestnuts, 1/4 pint of cream; seasoning to taste of salt, cayenne, and mace; 1 quart of stock No. 105.

## Method

Take the outer rind from the chestnuts, and put them into a large pan of warm water. As soon as this becomes too hot for the fingers to remain in it, take out the chestnuts, peel them quickly, and immerse them in cold water, and wipe and weigh them. Now cover them with good stock, and stew them gently for rather more than 3/4 of an hour, or until they break when touched with a fork; then drain, pound, and rub them through a fine sieve reversed; add sufficient stock, mace, cayenne, and salt, and stir it often until it boils, and put in the cream. The stock in which the chestnuts are boiled can be used for the soup, when its sweetness is not objected to, or it may, in part, be added to it; and the rule is, that 3/4 lb. of chestnuts should be given to each quart of soup.

*Source: Mrs Beeton's Book of Household Management (1861)*

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