

## CHESTNUT SOUP

SERVES: 04

PREP TIME: 00 hr 10 min

COOK TIME: 00 hr 25 min



### INGREDIENTS

1 onion chopped  
1 cup milk  
3 potatoes  
500 g of chestnuts  
margarine (to taste)  
Salt (to taste)

### DIRECTIONS

Peel the chestnuts and scald them to remove the shells that are found to coat the fruit.  
Sauté the chopped onion with a little margarine and add the potatoes.  
Add enough water to make the broth and than add the chestnuts.  
When all the ingredients are cooked, use a hand blender to blend/mix everything and add the milk.  
As soon as it boils, remove the soup from the heat and serve.

FOR A PINCH OF *Seabra's* FLAVOR...

Serve along with bread slices for dunking!