

The background image for the header is a top-down view of a rustic wooden table. In the center is a white bowl filled with a thick, light brown soup. The soup is garnished with a swirl of white cream, several golden-brown croutons, and finely chopped green herbs. Surrounding the bowl on the table are several whole, dark brown chestnuts, some of which are cracked open. There are also some small, golden-brown croutons scattered around. In the top left corner, there are two small copper-colored bowls: one containing a white liquid (likely cream) and the other containing a dark liquid (likely red wine).

Recipes

Maroni soup with red wine and cinnamon

Have you already come across the first Maroni stands on the street corners? As soon as it gets foggy and cool outside, they seem to spring up on the streets almost overnight, giving the streets and alleyways that unmistakable chestnut aroma, reminiscent of autumn and the cold season.

Is there anything nicer than buying a hot bag of chestnuts during an autumn walk and warming your damp fingers on them? And: the warm feeling of chestnuts in the hands is virtually almost as beautiful as the taste of hot chestnuts on your tongue, right? I can thoroughly recommend this Maroni soup with red wine to anyone who wants to bring this into the kitchen at home. It is wonderfully creamy and with a small pinch of cinnamon, makes you almost yearn for Christmas. It is made as follows.

Ingredients:

- 400 g pre-cooked chestnuts
- 1 small floury potato

- 1 onion
- 1 tbsp butter
- 100 ml red wine
- 500 ml beef soup
- 200 ml whipped cream
- Salt, pepper
- A pinch of cinnamon
- LAND-LEBEN onion/garlic croutons to garnish

Preparation:

- Peel and chop the onion, peel and dice the potato.
- Melt the butter in a saucepan and sauté the onions until translucent.
- Add the chestnuts and potatoes and fry briefly, then add the red wine.
- Pour in the soup and simmer for about 20 minutes on a low heat.
- Add the whipped cream and puree with a hand blender.
- Season with salt, pepper and cinnamon and serve with the croutons.

www.land-leben.com