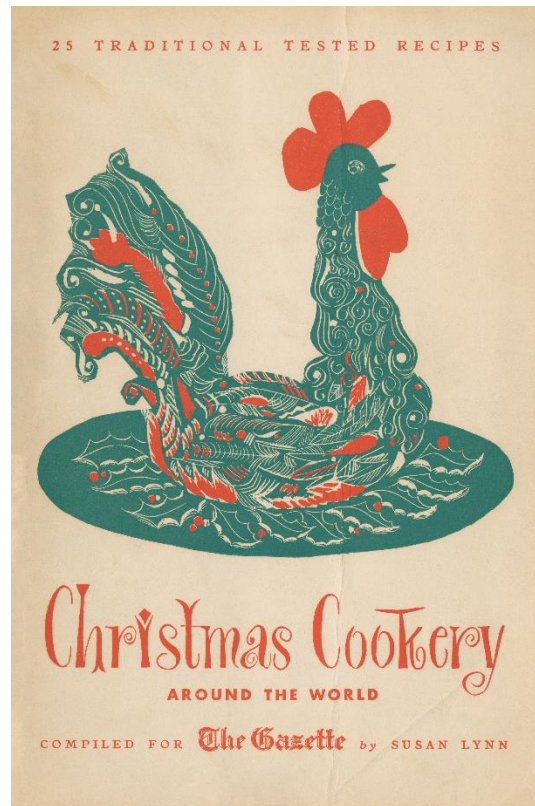


# DES ARCHIVES, J'EN MANGE !

Revisiter les goûts d'autrefois



## Creamed Chestnut Soup

(To Serve Six People)

- |                              |                                   |
|------------------------------|-----------------------------------|
| 1 pound chestnuts            | $\frac{1}{4}$ tsp. thyme          |
| 8 sprigs fresh parsley       | $1\frac{1}{2}$ cups chicken stock |
| 3 green celery tops, chopped | Salt and pepper                   |
| 2 whole cloves               | $1\frac{1}{2}$ cups light cream   |
| 1 bay leaf                   | Dash lemon juice                  |

Cut flat side of chestnuts, and place in very hot oven for five to ten minutes. Remove shells and skin with sharp knife. Place chestnuts in pot, cover with water, and add a "bouquet garni" made by tying parsley, celery tops, cloves, bay leaf, and thyme, into a small piece of cheesecloth. Boil, covered, for about half an hour, or until chestnuts are tender. Put chestnuts and liquid through a fine sieve or food mill. Blend in stock, cream, and salt and pepper to taste. Bring to a boil, remove from heat, and add lemon juice. Serve very hot with slices of lemon floating on the top.