

## Russian Kale & Chestnut soup

You don't have to use Russian kale for this as all kale is good for you. It's just that I know the [NE Organic Growers](#) grow the Russian stuff and it's wonderful stuff and makes a perfect post-Christmas heart-warming soup.

### Ingredients (to serve 4)

- 500g chestnuts - slit skins, roast for 15 minutes, allow to cool and peel
- 500g kale - washed
- 250g bacon - chopped and crispy fried
- 1 litre chicken stock

### Method

- Simmer peeled chestnuts in a large pan for around 30 minutes or until tender.
- Lift out and mash about half the chestnuts and leave the rest whole (really depending on how you like your soup).
- Add the kale and simmer for 4/5 minutes.
- Season, pour into warm bowls and garnish with bacon pieces.
- Serve with fresh, crusty bread.

### Recommended wine

- Matching a wine to another liquid, like soup, is always a tough one so I say keep it simple and therefore suggest a simple Vin de Pays d'Oc Chardonnay.

BLACKFRIARS

RESTAURANT & MEETING ROOMS

Blackfriars Restaurant, Friars Street, Newcastle. NE1 4XN ;  
e: [info@blackfriarsrestaurant.co.uk](mailto:info@blackfriarsrestaurant.co.uk) t: 0191 261 5945