

# *Pumpkin soup with chestnut bits and fresh foie gras*

*(Can be prepared the day before)*

Finely chop an onion, sweat in a little olive oil, add the pumpkin cut into large cubes, sauté it all, cover with water and chicken stock. Salt.

When the pumpkin is cooked, blend it all, adjust the salt, add “Piment d’Espelette” pepper powder to your taste and grate some nutmeg.

Peel a few chestnuts, blanch them and cut into 4 or 6 pieces.

Cut up a generous slice of foie gras into small cubes, sauté them rapidly to keep them soft and moist.

When time to serve, bring the soup to boil. Fill up each dish and garnish with a few bits of chestnut and cubes of foie gras; add snippets of chives as a final decorative touch.