

Chestnut Cake

with Chocolate Coating

Ingredients:

170 g chestnuts
140 g sugar
6 eggs, separated
50 g bread crumbs
Butter to grease the
cake pan

Filling:

¼ l of cream
30 g sugar
100 g chestnuts, pureed
2 tablespoons apricot
marmalade

Chocolate coating:

200 g block chocolate
a little coconut oil

Instructions:

Wash the chestnuts, make an incision on the rounded side, place on the greased baking pan, and bake lightly for about 10 minutes in the oven until they pop open. Then peel them and place them in boiling water. Cook for 20-30 minutes and then puree them while still hot. Beat the sugar with 6 egg yolks until thick and frothy. Add the pureed chestnuts, the bread crumbs, and finally the firm meringue together. Pour this mixture into a greased cake pan and bake for 30 minutes in a pre-heated oven at 170-180 °C. After it has cooled down, cut through the cake.

Beat the cream with the sugar until very firm and then fold in the pureed chestnut mixture. Put the cake back together using this cream. Spread a thin layer of marmalade onto the surface and coat with the chocolate coating. To do this, melt the broken block chocolate and the coconut oil in vessel suspended in a water bath while stirring constantly. Don't add any water! Don't allow the mixture to get too hot. Remove the chocolate mixture from the vessel and stir until thick. You should now apply a uniform coating of this to the cake and then allow it to air-dry.



Recipe taken from:

Hanna Perwanger - Südtiroler Leibgerichte - Athesia Publishing, Bozen/Bolzano.