

Chestnut and Chocolate Terrine

This is a delicious and easy dessert using sweetened chestnut puree.

Ingredients

375 g Sweetened Chestnut Puree
200 g Dark Chocolate (70% cocoa solids)
85 g Unsalted butter
Zest of one orange
2 tbsl Grand Marnier or Cointreau



Method

Melt chocolate (either over hot water or in microwave). Once melted add the butter and mix until the butter has blended. Add chestnut puree, zest and liqueur. Pour into a loaf tin lined with plastic wrap and put into the fridge to "set".

Turn out and cut into 8 even sized serves. Serve with berries (strawberries marinated in Grand Marnier are good) and thick cream.

This is unbelievably good but is rich so will easily serve 8.

For variety omit the orange zest and replace the Grand Marnier with rum, Frangelico, brandy or Bailey's.

Based on "Chocolate Chestnut Refrigerator" cake by Nigella Lawson.