

Chestnut Sformato

Makes about 5 timbales

Ingredients

400g peeled chestnuts
1 bay leaf
2 cloves garlic
1 small onion, finely diced
2 eggs, separated
250g ricotta
30g grated parmesan
30g butter, melted
zest of 1 lemon
½ cup cream plus extra for final cooking
salt and pepper



Method

1. Place the chestnuts into a saucepan with the bay leaf and garlic clove and just cover with water. Bring to the boil and simmer until soft. Drain keeping some of the cooking liquid and discard the bay leaf.
2. Place the cooked chestnuts into a food processor and puree to a smooth thick paste using some of the cooking liquid if necessary. Add the onion, ricotta, egg yolks, parmesan, lemon zest and melted butter. Process until smooth, and then add the cream and seasoning.
3. Whip the egg whites to soft peak and fold into the chestnut mixture. Place into oiled timbale moulds and cook in a bain marie at 170°C for about 40 mins or until the custards are set.
4. When the custards have cooled a little turn them out of their moulds.

To Serve

Place the sformato on to a piece of baking paper, cover with extra cream and place in an oven at 180°C. Cook until the sformato have coloured and puffed up a little.

The sformato can be used as a garnish for grilled meats or as a dish as a on its own, with grilled mushrooms and a parmesan cream sauce.