

CHEZNUTS RECIPES



CHOCOLATE MONTE BIANCO

Jane Original

Serves: 10

Time: 1 Hour

This is an easy do-ahead recipe that combines a classic combination - chocolate and chestnut into a silky smooth puree. The spaghetti like strands that add lightness to an otherwise heavy puree, sit in a pool of cool crème anglaise and are topped with whipped cream. It is said that it resembles the famed European snow-capped mountain. For added indulgence rum or a liqueur such as Frangelico or Kahlua can be added to the mix.

Ingredients

Monte Bianco

400g Vac-Packed Chestnuts

~500 ml milk

1 tbsp sugar

50g icing sugar

1 vanilla bean

100g dark chocolate

Crème Anglaise

500 ml Milk

4 egg yolks

½ cup (125ml) sugar

1 vanilla bean

300 ml cream, whipped

Extra chocolate for shaving



Method – Monte Blanc

Put the chestnuts into a small pan. Add the sugar and vanilla bean (cut with the seeds scraped). Cover with milk. Bring to a simmer and cook for around 30 minutes until the liquid is reduced and the nuts are broken and softened. Remove the vanilla bean. Process the mixture until smooth. Add the melted chocolate and sifted icing sugar and continue to process until combined. Allow the mix to cool

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Method – Crème Anglaise

Cream the egg yolks and sugar in a stainless steel bowl.

Bring milk to the boil with the vanilla and pour onto the eggs, whisking constantly.

Cook over a boiling pot of water until the mix is thick. Cool and refrigerate until serving.

To Serve

Pass the chestnut puree through a potato ricer directly onto each serving plate. Long spaghetti like strands will form that pile over each other to form a mountain. Pool the sauce around the base of your 'mountain' and top with whipped cream (snow) and shavings of chocolate