

CHESTNUT BUTTER

Chestnut butter is a favourite in France: it's sweet, smooth and tasty, like peanut butter with soul. Spread it on a baguette, set it in a tart shell, swirl it through ice cream or dollop it over Chestnut Pancakes. You can also add chocolate to turn Chestnut Butter into Chestnutella (see Variation) but I love the sophisticated simplicity of the pared back version.



Makes: about 400 grams (14 oz)

Time: 20 minutes



INGREDIENTS

200 grams (7 oz) cooked and peeled chestnuts (see Tips)
180 grams (6 oz) water
80 grams (3 oz) brown sugar
1 tsp vanilla bean paste



METHOD

1. Place chestnuts, water and sugar in mixing bowl. Cook **15 min/100°C (212°F)/speed 3**.
2. Add vanilla. Cook **5 min/90°C (195°F)/speed 3**.
3. Transfer into a jar and store in refrigerator.

Serve on toast, with [Chestnut Pancakes](#) add to ganache, dollop on ice cream or set in tart shells.

Tips

- Use pre-cooked chestnuts or do your own, as follows:
 - Cut a cross into chestnuts and place in Varoma dish.
 - Place 700 grams (25 oz) water in mixing bowl and set Varoma in place.
 - Cook **20 min/Varoma/speed 2** or until a knife slides easily into chestnut flesh.
 - Peel shell and inner skin while chestnuts are still hot.
- You'll lose about 1/3 weight of chestnuts when peeling yourself so start with 300 grams (10.6 oz) raw, unpeeled chestnuts for this recipe.



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Makes: about 400 grams (14 oz)



SHOPPING LIST:

- Chestnuts (200 grams / 7 oz)
- Brown sugar (80 grams / 3 oz)
- Vanilla bean paste (1 tsp)



NOTES & TIPS:



- 200 grams (7 oz) cooked, peeled chestnuts or 300 grams (10.6 oz) fresh chestnuts