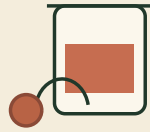


Chocolate Chestnut Truffle Cake

A rich chilled dessert where cooked chestnuts are blended with dark chocolate into a dense truffle-style cake.



CHESTNUT CAKE RESULT REFERENCE P Perkins / CC BY-SA 3.0
Genuine chestnut-cake photograph; representative of the dessert category rather th

% DIFFICULTY Intermediate	7 PREP 30 min + chilling	🔥 COOK / WAIT Gentle melting only	📏 YIELD Serves 6-8
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INGREDIENTS

- 400 g cooked, peeled sweet chestnuts
- 100 g caster sugar
- 100 g butter, cubed
- 100 g dark chocolate (70% cocoa solids), broken up
- 3 tbsp milk
- 1 tsp vanilla extract
- 2 tbsp cognac
- For the topping: 100 g dark chocolate, 25 g butter and 1 tbsp single cream
- Icing sugar, to finish

- EQUIPMENT
- Food processor
 - Small saucepan
 - Small loaf tin
 - Cling film or reusable food-safe liner

METHOD

1

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Blend the cooked chestnuts with the sugar until fairly smooth.

2

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Gently melt the butter and dark chocolate with the milk, stirring until smooth. Stir in the vanilla and cognac.

3

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Blend the chocolate mixture into the chestnuts until smooth, then press into a lined small loaf tin. Cover and chill for 24 hours.

4

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Turn the chilled cake out and remove the lining.

5

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Gently melt the topping chocolate with the butter and cream, spread it over the cake and return it to the fridge to set. Dust lightly with icing sugar before slicing.

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SAFETY & STORAGE

This dessert contains cognac and is intended for adults. Keep it chilled as directed by the source and use only cooked, positively identified sweet chestnuts.

SOURCE Good Food - Chestnut truffle cake

<https://www.bbcgoodfood.com/recipes/8020/chestnut-truffle-cake>

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