

Chocolate Chestnut Cake

This recipe is based on a Nigella Lawson recipe. It is a great cake for special occasions!

70g Valrhona Chocolate

6 eggs (separated)

125g butter

439g chesnut puree (unsweetened)

1 tblspn rum

65g sugar

1. Preheat the oven to 180C. Grease a 20-23cm cake tin.
2. Break the chocolate into pieces and melt in a bowl over a saucepan of simmering water.
3. Whisk the egg whites until stiff.
4. In another bowl whip the butter, chestnut puree and sugar.
5. Add the egg yolks one at a time and whip, then add the chocolate.
6. Mix in a bit of the egg white and then add it all and mix well together, without losing the air you whipped into the eggs.
7. Pour the batter into the cake tin and cook for about 40minutes. It is hard to check if it is cooked as it is still quite soft in the centre.
8. Decorate with chocolate icing, icing sugar or cream.

