

# CHESTNUT FONDANT CAKE

CORSIGLIA



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RECIPE BY LAURENT BAUD - PASTRY CHEF AU FIDÈLE BERGER - ANNECY

## INGREDIENTS

RECIPE FOR 20 ROUND PAPER BAKING CUPS.

- . 1000 G CORSIGLIA CHESTNUT SPREAD
- . 140 G BUTTER
- . 60 G LONG-LIFE HEAVY CREAM (35 % FAT).
- . 160 G EGG YOLKS
- . 100 G CORSIGLIA CHESTNUT FLOUR OR WHEAT FLOUR
- . 280 G EGG WHITES

## PRODUCTION PROCESS

MIX THE CORSIGLIA CHESTNUT SPREAD WITH THE CREAMED BUTTER, THEN WITH THE CREAM, THE EGG YOLKS AND THE FLOUR. WHISK THE WHITES STIFF AND GENTLY FOLD IN THE REST OF THE MIXTURE.

POUR INTO BAKING CUPS AND BAKE AT 200 DEGREES C FOR 25 TO 30 MINUTES. POUR THE GLAZING THEN DECORATE WITH A ROSETTE OF TORCH OR MONT BLANC APPAREIL AND DECORATIVE CORSIGLIA CHESTNUTS.

## TORCH OR MONT BLANC APPAREIL

- . 1 KG CORSIGLIA CHESTNUT SPREAD
- . 500 G CORSIGLIA CHESTNUT PASTE
- . RUM OR WHISKY OR ARMAGNAC (OPTIONAL)

THIS CAN BE SERVED WITH A PEAR COULIS.

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