

# CORSIGLIA CHESTNUT PUREE SPREAD



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RECIPE BY CHRISTOPHE ADAM - PASTRY CHEF

## SPREAD

(FOR 1 KG)

- . 250 G CREAM
- . 100 G 30 DEGREES SYRUP
- . 64 G GLUCOSE
- . 300 G ALMOND PRALINE.
- . 232 G CORSIGLIA CHESTNUT PUREE
- . 4 G GELATIN LEAVES

BRING CREAM, SYRUP AND GLUCOSE TO THE BOIL.

ADD THE RINSED AND DRAINED GELATIN.

STIR IN THE PRALINE AND THE CHESTNUT PUREE THEN GRADUALLY POUR IN THE LIQUID MIXTURE.

SET ASIDE FOR 12 HOURS BEFORE USING.

## CANDIED CHESTNUT SPICE BREAD

(FOR A 15x6 CM CAKE TIN - FOR 12 PIECES)

- . 140 G WATER
- . 60 G SUGAR
- . 140 G HONEY
- . 140 G FLOUR
- . 8 G BAKING POWDER
- . 2 G GROUND ALLSPICE MIX
- . 6 G LEMON ZEST
- . 6 G LIME ZEST
- . 6 G ORANGE ZEST
- . 7 G SALT
- . 4 UNITS ANISE OR STAR ANISE
- . 90 G BUTTER

MIX THE SPICES, ZESTS, SUGAR, HONEY AND WATER.

BRING TO A BOIL AND LET IT COOL.

DRAIN AND REMOVE ZESTS AND GRAINS.

POUR THIS MIXTURE GRADUALLY ONTO THE FLOUR, THE BAKING POWDER, THE ALLSPICE MIX.

MIX THOROUGHLY.

POUR INTO THE TINS AND DOT WITH DRAINED CANDIED CHESTNUTS.

BAKE AT 165 DEGREES C FOR 10 MN.

LET IT COOL BEFORE TURNING OUT OF THE TIN.

THE SPREAD CAN BE SERVED IN A VARIETY OF WAYS.

MARRONS GLACÉS

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