

Chestnut foam with persimmon puree



A typical traditional recipe from Ticino reworked by SSSAT (Swiss Italian Tourism and Hotel Management School of Bellinzona).

Preparation



Time required approx. +2 hours



Difficulty Average - For amateurs



Portion size 4 people

Features



Dish Dessert - Chestnut foam



Typical product Chestnut - 0 km



Suitable in Autumn - Delicious desserts

INGREDIENTS

Chestnut foam

- 128 g chestnut puree
- 20 ml Maraschino
- 1.2 g leaf gelatine
- 88 g white chocolate
- 260 ml cream (35%)

Persimmon puree

- 100 g persimmons
- 15 g icing sugar
- Lemon zest and juice

Garnish

- 25 g fresh blueberries
- 50 g ricotta cream

PREPARATION

Chestnut foam

1. Whip the cream to form soft peaks and place in the fridge;
2. Leave the chestnut puree at room temperature for at least one hour;
3. Melt the white chocolate in a bain-marie (over a low temperature!);
4. Stir the chestnut puree with a spatula to soften it;
5. Incorporate the gelatine dissolved in the Maraschino in a bain-marie;
6. Add the melted chocolate and incorporate it gently into the chestnut puree;
7. Lastly, incorporate the soft-whipped cream very gently, but quickly;
8. Refrigerate for 4–5 hours before serving.

Persimmon puree

1. Puree the persimmons (using a mixing);
2. Add the icing sugar and lemon juice (according to the taste of the persimmons).

Plating up

Create a “mirror” with the persimmon puree on the plate. Position 2 or 3 balls of chestnut foam on top. Decorate with the ricotta and garnish with the fresh blueberries.