




Chestnut cake






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

Preparation

	Time required	approx. 60 minutes
	Difficulty	Easy - For all
	Portion size	8 people

Features

	Dish	Dessert - Cake
	Typical product	Chestnut - 0 km
	Suitable in	Autumn - Delicious pastries

INGREDIENTS

Chestnut cake

- 40 g ground almonds
- 2 eggs
- 50 g sugar
- 160 g chestnut puree
- 50 g melted butter
- Salt to taste

PREPARATION

Chestnut cake

1. Whip the egg whites with sugar and a pinch of salt;
2. Work the chestnut puree with the yolks, sugar and almonds;
3. Incorporate the whipped egg whites;
4. Add butter;
5. Pour the mixture into a 24 cm cake pan;
6. Bake in preheated oven at 175 °C for 35-40 minutes.