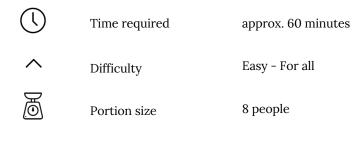


# Chestnut cake



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

## Preparation



## Features

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



Chestnut cake

## INGREDIENTS

- □ 40 g ground almonds
  □ 2 eggs
  □ 50 g sugar
  □ 160 g chestnut puree

- $\Box$  50 g melted butter
- $\Box$  Salt to taste

### PREPARATION

- Whip the egg whites with sugar and a pinch of salt; 1.
- 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.

### **Chestnut** cake