



Chocolate chestnut log

15'
Hands on

1 hour'
Hands off

16
Portion(s)

1
Difficulty



Method

- Beat the boiled chestnuts and sugar in a food process, until finely ground.
- Melt the butter, chocolate and milk in a bain marie. Stir until incorporated.
- Add the cognac and vanilla extract. Stir and remove from heat. The mixture will thicken because you added the alcohol.
- Add the ground chestnut mixture and stir until completely combined.
- Line an 18x18 cm cake pan with plastic wrap.
- Pour the mixture into the pan and refrigerate for at least 1 hour.
- Unmold the cake. Dust with icing sugar, drizzle with melted white chocolate.
- Cut into slices, decorate with chestnuts, and serve.

Ingredients

- 400 g chestnuts, boiled
- 100 g granulated sugar
- 100 g butter
- 100 g chocolate couverture 65%
- 50 g milk
- 1 teaspoon(s) [vanilla extract](#)
- 1 tablespoon(s) brandy
- icing sugar, for dusting
- 100 g white chocolate couverture, melted for drizzling

Διατροφικός πίνακας

Nutrition information per portion

150 Calories (kcal)	8.0 Total Fat (g)	4.9 Saturated Fat (g)	17.0 Total Carbs (g)
8%	11%	25%	7%
8.0 Sugars (g)	1.5 Protein (g)	0.5 Fibre (g)	0.01 Sodium (g)
9%	3%	2%	0%