



# Ginger chestnut Mont Blanc

20'  
Hands on

3 hours'  
Hands off

150'  
Cook Time

6  
Portion(s)

3  
Difficulty



## Method

The name of this dessert was inspired by the tall icy mountain... Mont Blanc... since the torte looks like a snowy mountain!

- Preheat oven to 100\* C (212\* F) Fan.
- Line 3 [baking pans](#) with parchment paper. Place a 18 cm dish onto the parchment paper and drew a circle around the dish, on one of the baking pans. Do the same with the other 2 baking pans, but use a 15 cm dish for one and a 13 cm dish for the last one.

For the meringues

- Beat the egg whites in a mixer, using the whisk attachment, on low speed. Add the sugar and gradually turn up the speed, mixing until stiff peaks form.
- When stiff peaks form and the meringue looks glossy, add the icing sugar and mix with a spatula. Fill a [piping bag](#) with the meringue. Pipe spirals onto the parchment paper, filling the circles.
- Bake for 2 hours or until dry, at 100\* C (212\*F).
- Remove from oven and allow to cool.

For the chestnut puree

- To a [pot](#), add the sugar, water and chestnuts. Bring to a boil and simmer for ½ an hour over low heat until there is left 1 inch of water at the bottom of the pot.
- Add the chestnuts along with the liquid to a food processor.
- Process and add a little more water to help the puree become smoother. Put the puree in the refrigerator and allow to cool completely (about 2-3 hours).

For the filing

- Put the chestnut puree in a mixer and beat with the paddle attachment, until smooth. Switch to the whisk attachment and add the mascarpone, heavy cream and the vanilla syrup.
- Beat the mixture until very smooth and fluffy (about 3-4 minutes). Put back in the refrigerator until firm.

To serve

- Add the ginger and heavy cream to a small saucepan, over medium heat. As soon as it comes to a boil, remove from heat. Cover with plastic wrap and set aside for 2 minutes. Pass the cream through a sieve. Add the finely chopped chocolate. Stir with a spatula until it is completely incorporated.
- Place the 18 cm meringue onto the base a serving dish. Add part of the filling on top. Cover with the 15 cm meringue. Add filling. Cover with the last meringue and top with the ganache.
- Put torte in refrigerator to become firm and come together.

## Tip

Don't expect to be able to serve a perfectly shaped piece! This is a rustic, winter torte!

## Ingredients

For the meringue

- 4 egg whites, at room temperature
- 120 g granulated sugar
- 120 g icing sugar

For the chestnut puree

- 400 g chestnuts, vacuum sealed bag
- 500 g water
- 150 g granulated sugar

For the filling

- 100 g heavy cream 35%
- 230 g mascarpone cheese
- 1 teaspoon(s) syrup, vanillia

To serve

- 200 g chocolate couverture, finely chopped
- 150 g heavy cream 35%
- 40 g ginger, finely chopped

## Διατροφικός πίνακας

Nutrition information per 100 gr.

248 Calories (kcal)	12.6 Total Fat (g)	8.5 Saturated Fat (g)	30.9 Total Carbs (g)
12%	18%	43%	12%
25.5 Sugars (g)	2.2 Protein (g)	1.2 Fibre (g)	0.09 Sodium (g)
28%	4%	5%	1%