



Chestnut Log

30 minutes

Hands on

6-8

Portion(s)

1

Difficulty



Ingredients

- 100 g chocolate couverture 65%, finely chopped
- 20 g milk
- 100 g butter, cut into cubes
- 50 ml amaretto
- 1 teaspoon(s) [vanilla extract](#)
- 400 g [chestnut puree](#)
- 100 g icing sugar
- 1/4 teaspoon(s) cinnamon
- 1/4 teaspoon(s) ginger
- 50 g pistachios, finely chopped
- orange zest, of 1 orange
- 100 g white chocolate couverture, finely chopped

For the icing

- 1 teaspoon(s) heavy cream 35%
- 100 g chocolate couverture 65%
- 20 g butter
- icing sugar, for decorating

Method

- In a large bowl, add the dark couverture, milk and butter.
- Cover with plastic wrap and microwave for 1 ½ - 2 minutes at 700 watts.
- When the mixture melts, add the amaretto, vanilla extract and chestnut puree.
- Whisk until all of the ingredients are completely combined.
- Add all of the remaining ingredients apart from the white couverture and mix well. You can add the white couverture at the last minute so that it doesn't melt.
- Line a 20x10 cm baking pan with plastic wrap.
- Transfer mixture to baking pan and refrigerate for 24 hours.
- When completely chilled, turn out of baking pan.

For icing

- In a bowl, add the heavy cream, dark chocolate and butter.
- Cover with plastic wrap and microwave for 1 minute at 700 watts so it can melt.
- Pour mixture over log and refrigerate again for 5-10 minutes to chill.
- You can decorate with icing sugar and serve with white chocolate (optional).

Διατροφικός πίνακας

Nutrition information per portion

569 Calories (kcal)	32.0 Total Fat (g)	17.0 Saturated Fat (g)	59.0 Total Carbs (g)
28%	46%	85%	23%
44.0 Sugars (g)	5.7 Protein (g)	4.5 Fibre (g)	0.09 Sodium (g)
49%	11%	18%	2%