



Chestnut Puree

35 minutes

Hands on

500 g

Portion(s)

1

Difficulty



Method

- In a saucepan, add the [boiled chestnuts](#), sugar, vanilla extract and water.
- Boil without a lid for 25-30 minutes.
- As soon as the liquid level reduces and there is about 1 cm left in the saucepan, remove from heat.
- Transfer the contents of the saucepan to food processor and beat until all of the ingredients are completely combined and pureed.
- When ready, transfer to a bowl. You can store this mixture in the refrigerator for up to 10 days.
- You can use the chestnut puree to make a paris-brest, chestnut sweetbread and so much more!

Ingredients

- 400 g chestnuts, [boiled](#)
- 150 g granulated sugar
- 1 teaspoon vanilla extract
- 500 g water

Διατροφικός πίνακας

Nutrition information per 100 gr.

263 Calories (kcal)	2.2 Total Fat (g)	0.4 Saturated Fat (g)	57.0 Total Carbs (g)
13%	3%	2%	22%
35.2 Sugars (g)	1.8 Protein (g)	4.9 Fibre (g)	0.03 Sodium (g)
39%	4%	19%	0%