

ROASTED CHESTNUTS

Quantity ½ Kg
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Category OTHERS – Seasonal (autumn) specialty
Time Preparation time: 10-15 minutes (1/2-1 hour drying) | Cooking time: 15-20 minutes
Difficulty Beginner

Ingredients

QUANTITY	UNIT	PRODUCE
500	GR	Chestnuts, fresh
	Some	Salt, cooking

Mise en place / Pre-Preparation

- Wash Chestnuts, dry
- Blanch / simmer for 5 minutes in salt water
- Drain and dry well before roasting in the oven

Follow instruction on my Picture Recipe for this dish / recipe

http://www.enabledcooking.com/wp-content/uploads/2015/05/PR_RoastedChestnuts.pdf

Remarks / Comments:

-Freshly roasted Chestnuts served best hot. A perfect warmer for autumn / winter evenings

