



INGREDIENTS FOR 4 PEOPLE:

400 g chestnuts

100 g sweet almonds

4 eggs

100 g butter

Peel of 1 lemon

200 g sugar

Icing sugar

Salt and bay leaves.

Chestnut cake

Make a batter with the sugar, butter, egg yolks and lemon peel together. Mix and add the almonds, chestnuts and egg whites, beaten until stiff. Boil the almonds, remove the skin and chop them. Boil the chestnuts with the salt and bay leaves, peel them and puree them in a food mill. Cook at 210°C in a buttered cake tin and cook for about 40 minutes. Turn out of the tin and sprinkle with icing sugar.