

Hungarian Chestnut Puree Recipe - Gesztenyepure

This Hungarian recipe for chestnut purée or gesztenyepüré is known as Mont Blanc in France and is a popular dessert in Hungary when sweetened and served with whipped cream. It originated in Italy around 1475 and was originally yellow in colour because the chestnuts were pickled. Today the sweetened chestnut purée is sometimes amped up with chocolate or cocoa powder and rum. While somewhat of an acquired taste, chestnuts are wildly popular across the board in much of Europe and Japan.

INGREDIENTS

31.75 ounces sweetened chestnut purée or gesztenyepüré or double recipe homemade chestnut puree

4 tablespoons (less or more to taste) confectioners' sugar

1 tablespoon dark rum

1 cup heavy whipping cream, whipped with 2 tablespoons

Cocoa powder for garnish (optional)

Prep Time: 20 minutes

Cook Time: 0 minutes

Total Time: 20 minutes

Yield: 6 Hungarian Chestnut Purées

PREPARATION

In a medium bowl, mix together chestnut puree, confectioners' sugar and rum. Place mixture into a ricer and portion out into serving dishes, swirling if possible.

Top with sweetened whipped cream, cocoa powder and cherry, if using. Refrigerate any leftovers.