

Roast chestnuts

Chestnuts are the symbolic fruit of autumn. The following recipe will allow you to have this delicious treat, using the experience and the performances of Eka ovens.

An alternative break or an original way to end your meal.



1h



5 people

Ingredients

500 g chestnuts
2 liters water
20 g salt

Procedure

Leave chestnuts to soak in a bowl with water and 1% of salt for 30 minutes.
Drain and dry very well. Cut the peel with the help of a sharp knife, making a horizontal cut of 1 or 2 centimeters along the bottom, without cutting the pulp.
This is a long but essential job for the success of the recipe: if they were not cut, the chestnuts would burst during cooking. Once finished, place the chestnuts in a perforated pan and bake as indicated in the table below.

PHASE	TEMPERATURE	TIME	PROBE	HUMIDITY	FAN	PRE-HEATING
1	260°	15'	/	50%	V5	/

Once cooked, remove from the oven and serve still hot, ready to be shelled and tasted.

Chef tips

If you want to make your chestnut-based snack even richer, combine it with a nice glass of red wine or a sweet wine or a passito. It will be a mix of aromas and flavors!

Raw chestnuts can be stored in a wicker basket without overlapping, even for two weeks.

Roasted chestnuts can be stored at room temperature in classic paper bags and heated before consumption.