

TASTING, SAMPLING AND SHARING

with friends

CHOCOLATE CHESTNUT TURNOISE



Ingredients

1 tin (2 oz) unsweetened chestnut puree
6 oz unsalted butter
6 oz caster sugar
100g plain dessert chocolate (70% cocoa)
1 orange
2 tbspn Grand Marnier (Optional)
Whipped cream and slices of orange to decorate

Method

1. Beat the chestnut puree until light and soft
2. Beat the butter to a soft cream, add the sugar and beat together until light and fluffy
3. Melt the chocolate on a plate or bowl over a pan of boiling water (don't let the bowl touch the water)
4. Gradually beat the chocolate with the chestnut puree and add into the butter and sugar mixture.
5. Grate the orange peel, and with the juice and Grand Marnier, beat into the mixture.
6. Lightly oil a loaf tin (1 ½ lb approx) or line with clingfilm and pack the mixture well down into the corners.
7. Cover and leave in the fridge overnight. (This freezes well)
8. Remove from fridge at least half an hour before serving and decorate with whipped cream and orange slices
9. Serve with caramelised orange slices and pouring cream

n.b Although the slices will soften they do not melt unless left out of the fridge for too long.

Enjoy