

Chestnut Layer Cake



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- Sub Category Name
Food
Desserts
- Recipe Source Name
Real High Tea Australia Volume 2

Ingredients

Chestnut Layer Cake

- 140g eggs
- 90g castor sugar
- Few drops of vanilla essence
- 90g flour, sifted
- 30g unsalted butter, melted

Chestnut mousse

- 50g eggs
- 20g egg yolks
- 50g icing sugar
- 250g unsweetened chestnut purée
- 250g lightly whipped cream
- 8g gelatin

Methods and Directions

Chestnut Layer Cake

- Preheat oven to 190°C.
- Whisk together the eggs, vanilla and sugar over a water bath.
- Once the mixture reaches 60°C remove from the heat and whip until cool.
- Next add the flour and butter in 3 stages and gently fold through.
- Pour mix into a lined rectangular tin and bake for approx. 20–25 minutes.

Chestnut mousse

- Soak gelatin in cold water for 10 minutes, then drain.
- Whisk egg, egg yolks and icing sugar until thick and creamy.
- Gradually add the egg mixture to the chestnut purée and whisk until smooth.
- Melt the gelatin and whisk into mixture.
- Finally fold in lightly whipped cream.