

CHESTNUT MOUSSE

2 Eggs, separated
2/3 C Milk
2 t Granulated gelatin
2 T Water
1 C Canned, sweetened, chestnut puree
2/3 C Heavy cream

To decorate:

1/3 C Heavy cream, whipped

In the bottom of a double boiler, heat some water to barely simmering, but do not boil. Put the egg yolks and milk in the top of the double boiler and stir constantly, until the custard thickens and coats the back of a spoon. Remove the double boiler from the heat and set aside.

In a small pan, dissolve the gelatin in the 2 tablespoons of water over a gentle heat. Beat the gelatin into the chestnut puree, along with the custard. Cool slightly, then add the heavy cream.

Beat the egg whites until stiff, then lightly fold into the chestnut mixture. Spoon the mousse into 4 individual serving dishes and chill until set.

Top each one with a spoonful of the whipped cream and serve.

Serves 4

Preparation time: 15 minutes, plus chilling; Cooking time: 10-15 minutes

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