
Starters / Salads

Braised Chestnuts

This recipe comes from Prue Leith's Contemporary Cooking

Serves 8

- 200g/7oz SierraRica Peeled and Cooked Chestnuts – Jar or Vacpack
- 30g/1oz butter
- 1 onion, coarsely chopped
- 1 clove of garlic, crushed
- 1 small carrot, coarsely chopped
- 4 sticks of celery, coarsely chopped
- 1 leek, washed and coarsely chopped
- 2 cloves
- 2 bay leaves
- 1 teaspoon juniper berries, lightly crushed
- 1 tablespoon tomato purée
- 110g/4oz pitted prunes
- 290ml/10fl oz full-bodied red wine
- 3 big sprigs of thyme
- 2 sprigs of parsley
- salt and freshly ground black pepper

1 - Melt the butter in a saucepan over a low heat. Add the onion and cook for about 10 minutes. Turn up the heat and add the garlic, vegetables, cloves bay leaves and juniper berries and cook, stirring to prevent burning for about 10 minutes or until beginning to brown. Add the tomato purée, prunes and chestnuts and cooks for a few minutes.

2 - Add the water, wine, thyme and parsley and bring to the boil. Reduce the heat and simmer for about 20 minutes until thickened but still runny. Stir occasionally but take care not to break up the chestnuts. Leave to infuse in the cooking juices, until ready to serve.

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3 - Strain the chestnuts and vegetables through a sieve and reserve the liquor. Remove the chestnuts from the strained mixture and set them aside. Discard the remaining vegetables, the bay leaves and spices.

4 - Heat the liquor in a saucepan and reduce by boiling rapidly until syrupy. Add the chestnuts and warm thoroughly.

