
Puddings

Nigel Slater's Marron Glacés

From "Real Fast Puddings" by Nigel Slater. Published by Penguin Books

Serves 8

- 375g Sierra Rica Candied Chestnuts in Syrup (or Sierra Rica Candied Chestnuts in Syrup with Brandy)
- 10 fl. oz (284 ml) Whipping Cream

“ A plate of frosted, mealy marrons glacés is a treat indeed. The whole chestnuts are soaked in syrup and dried over and over again until they develop a melting consistency within and a crisp, sugary outer shell. Forget what anyone else tells you about them being expensive and disappointing. They are talking rubbish. Marrons glacés are a delicacy, in the true sense of the word. And, like all true delicacies, are fearfully, outrageously expensive.

Should you have a surplus of the things (I cannot imagine why) or should you need to make a few stretch a long way, then there are one or two possibilities. Although if I had only a few marrons glacés to serve my guests I would give them something else, and wolf the marrons myself. In secret.

Crush the marrons with a fork, using, say, one per person (Sierra Rica note - use two per person!). Mix with a tablespoon of softly whipped cream per person and a splash, no more, from the brandy bottle. Spread on tiny, shop-bought meringues or those sugared sponge fingers people use for trifles.... Don't try this for less than four. You cannot whip less than 4 tablespoons of cream successfully. At least, I can't.

(Continue)

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Crumble, rather than crush, the marrons. Stir them into double cream that has been whipped into thick waves. Set aside for 20 minutes, then spoon in dollops with French fig jam, on to thin slices of crackly baguette.

