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## Puddings

### Rowley Leigh's Hot Chestnut Soufflé

*Rowley Leigh is the chef at Kensington Place, 201 Kensington Church Street, London W8 and has kindly given Sierra Rica permission to publish his delicious chestnut recipes on their website.*

Serves 6

Chestnuts are so rich in their own starch that it is very easy to make a flourless soufflé with them.

Without the sugar, these soufflés can be a grand accompaniment to roast venison, especially if it has a rich, slightly sweet sauce.

- 350g (12oz) Sierra Rica Peeled and Cooked Chestnuts – Jar or Vacpack
- butter and caster sugar for lining the mould
- 250ml (9fl oz) milk
- 60g (2¼oz) sugar
- 50ml (2fl oz) double cream
- 4 eggs, plus 2 extra whites

Heat the oven to 220°C / 425°F / gas mark 7. Butter very well a soufflé dish 18cm (7in) in diameter and 8cm (3in) deep. Coat the interior of the mould very well with caster sugar. Alternatively, butter and sugar 6, 10 x 6cm (4x2 ½ in) individual moulds.

Place chestnuts in a small saucepan with the milk, half the sugar and a pinch of salt. Bring to the boil, cover and simmer gently for ten minutes. Remove the lid and continue simmering for a further ten minutes to evaporate half the milk. Using either the fine mesh of a Mouli-légumes or a food processor, blend this mixture into a smooth purée. Return to the saucepan and add the double cream. (It is important to achieve the consistency of a thick purée without it being too dry: adjust the quantity of cream accordingly.) Gently heat the purée.

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Separate the eggs. Remove the purée from the heat and incorporate the egg yolks, one by one, off the heat, whisking as you go. Keep this purée in a warm place. Now whisk the egg whites to soft peaks, preferably with an electric whisk, with a squeeze of lemon juice and a pinch of salt. Slowly add the remaining sugar until the whites form stiff shiny peaks. Whisk a little of these whites into the chestnut mixture in order to form a smooth paste. Now add this mixture to the bulk of the whites and fold them together with a spatula to make a homogeneous but light and foamy mixture.

Pour the mixture into the mould and place in a roasting tin half full of boiling water. Bake the large soufflé for 25 minutes, individual moulds will cook in 10-12 minutes. Needless to say the soufflés should be served immediately, accompanied by a rich chocolate sauce.

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