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## Puddings

### Chestnut and Chocolate Cake

*Taken from Elizabeth David's French Provincial Cooking, Published by Penguin*

Serves 4

An excellent and comparatively simple chestnut sweet, which is half pudding and half cake.

- 2 x 250g jars Sierra Rica Sweet Chestnut Puree
- 85g/3oz softened unsalted butter
- 85g/3oz good quality dark chocolate
- 2 teaspoons sugar
- 2-3 tablespoons water

1 - Mix the Sweet Chestnut Puree with 50g/2oz of the softened butter and turn into a rectangular mould or plastic storage box of 1/2litre/1 pint capacity, which has been lined with cling film. Chill for 24 hours

2 - Break up 85g/30z chocolate and melt over a pan of boiling water with the sugar and water.

3 - Stir it smooth and add 30g/1oz butter. Let it cool a little. Turn out the cake and with a palette knife cover with the chocolate mixture. Leave it to set

\* Serve with two or three Sierra Rica Chestnuts in Syrup or Chestnuts in Syrup with Brandy.

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