

NO COOK CHESTNUT PUDDING WITH CHOCOLATE SAUCE

Italy entered the war in the 1940s. Food was rationed and gas was conserved, classic desserts disappeared and desserts without something multiplied: without gas, without eggs, without or with very little sugar. This simple recipe is a reminder of those times..



INGREDIENTS:

- 1 kg** whole raw chestnuts (or 600g peeled)
- 150 g** Emilia dark chocolate
- 100 g** sugar
- 100 g** butter
- 1** handful of amaretti crumbs
- some** amaretti and bitter cocoa powder for decoration
- 200 g** Emilia dark chocolate
- 2 dl** cream
- 50 g** butter



Difficulty
MEDIUM



Preparation
170 min



Portions
8

- 1** Peel, boil, skin and sift the chestnuts. In a separate pan, melt the chocolate with a little bit of water over a very low heat, then add the butter and sugar and mix well.

TIP

The cake can be decorated as desired, maybe with fresh whipped cream.

- 2** Add the chestnut paste to the amaretti, kneading well by hand. Line a pudding mold with a damp cheesecloth, then fill with the mixture and press down well. Let rest in the refrigerator for a few hours.



- 3 Prepare the cream: melt the chopped chocolate in a little water, then add the melted butter. Mix well with a whisk, then add the cream little by little. Turn out the pudding, cover with the sauce and decorate with amaretti before serving.