

# Chestnut Cream

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*This recipe is a simple cream enriched with chestnut puree, brown sugar and brandy, perfect for serving with Christmas pudding or even a chocolate cake. You could also serve the cream as it is, spooned into glasses.*

## Ingredients:

250ml double cream  
100g chestnut puree, sweetened  
2 tbsp. brown sugar  
2 tbsp. brandy  
250g Greek yoghurt (or use plain natural yoghurt or vanilla yoghurt)

## Directions:

1. Whip the cream together with the brown sugar, brandy and chestnut puree. It should stand in soft peaks. Fold into the yoghurt and chill before serving, covered, in the fridge.

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