

Simple Roast Chestnuts

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This recipe is a delicious way to prepare roast chestnuts - it's pretty simple and it's easy to customise, too - add brown sugar and a little more cinnamon to serve them as a pud, and a little extra salt to serve them as a savoury snack.

Ingredients:

450g fresh chestnuts
4 tbsp. butter
1/2 tsp. salt
1/4 tsp. ground cinnamon

Directions:

1. Preheat oven to 190C. Cut a cross into the bottom of each chestnut, making sure you slice into the shell.
2. Place the chestnuts into a roasting tin and bake for 25-30 minutes. Leave to cool then peel.
3. Melt the butter in a frying pan. Add the chestnuts and fry until golden and well coated in the butter. Place into the oven and cook for a further 5 minutes until crisp on top.
4. To serve, toss the buttery chestnuts with the salt and cinnamon.

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