



Chestnut Mousse

Ingredients

- 500 ml whipping cream
- 250 g peeled and cooked chestnuts, ready-cooked chestnuts are fine
- milk, just a splash to soften the chestnuts
- 40 g sugar in total
- 3 eggs
- 2 cl Amaretto
- 1 tbsp grated chocolate

Small translation note: Schlagobers = whipping cream | Maroni = sweet chestnuts

How to make it

1. **Chestnut purée:** Place the peeled and cooked chestnuts in a small saucepan with a little milk and one spoonful of sugar. Cook until soft, then blend to a thick purée.
2. **Whip the cream:** Meanwhile, whip the cream until stiff peaks form.
3. **Egg cream:** In a mixing bowl, beat 30 g sugar with the 3 eggs until foamy. Half-fill a small saucepan with water and bring it to a gentle simmer. Place the mixing bowl over the saucepan and whisk the mixture over the steam until it thickens. Then remove the bowl from the heat and continue whisking until the mixture has cooled.
4. **Combine:** Stir the chestnut purée into the egg cream until no streaks remain. Then carefully fold in half of the whipped cream.
5. **Final step:** Fold the mixture into the remaining whipped cream, transfer it to a bowl and chill in the refrigerator for about 2 hours.
6. **Serve:** Use a spoon to shape small scoops of mousse, arrange them on a plate and sprinkle with grated chocolate.

Walter's tips from the kitchen

- **Tip 1:** When whipping the cream in a food processor, make sure to stay close. As soon as firm streaks appear, switch it off immediately - otherwise you will suddenly have butter instead of whipped cream.
- **Tip 2:** After removing the egg mixture from the steam, keep whisking until it has cooled completely.
- **Tip 3:** It is best to fold the chestnut purée into the whipped cream with a rubber spatula. That way, the mousse stays at its fluffiest.