



Hot chestnuts

Recipe by V-ZUG Ltd.



Preparation	20 Mins
Resting time	1 Hrs
Cooking time	30 Mins
Portions	4
Appliance	CombiSteamer V4000 45 from 2021

The combination of steam and hot air makes these hot chestnuts taste like they just come from a chestnut stand: tender on the outside and butter-soft on the inside. Soak, score, steam and roast – for the ultimate treat in the autumn and wintertime.

Soaking

500 g sweet chestnuts

Soaking

Using a sharp knife, score the chestnuts on their rounded side – make a long slit crosswise in the shell, taking care not to cut into the nut itself. Place the chestnuts in a bowl, cover with water and leave to soak for about 1 hour.

Cooking

Preheat the cooking space to 200 °C using the hot air with steaming mode. Place the chestnuts, scored-side up, on a perforated stainless steel tray, put it into the preheated cooking space and cook for about 30 minutes until tender. Take the chestnuts out of the cooking space and serve hot.

(Pre-)heat cooking space to 200 °C with Hot air + steaming

Put the food in

Hot air + steaming 200 °C for 30 Mins

Accessories

Perforated stainless steel tray

