Vermicelles

Recipe by V-ZUG Ltd.



Preparation	20 Mins
Cooking time	25 Mins
Portions	4
Appliance	CombiSteamer V6000 Grand from 2022

Vermicelles, a desert made from sweet chestnut purée, is typically eaten during the autumn months in Switzerland. This retro classic can be served with meringue and whipped cream or as a Coupe Nesselrode – vanilla ice cream, vermicelles, meringue and whipped cream – with ice cream. Fine chestnut purée with unrefined sugar and vanilla.

Vermicelles

500 g frozen, peeled chestnuts, defrosted, coarsely chopped

100 ml milk

100 ml cream

150 g unrefined sugar

1 vanilla pod, halved lengthwise, seeds scraped out

2 tsp kirsch, as desired

For serving

2 meringues or 12 mini meringues

250 ml cream, stiffly whipped

Vermicelles

Preheat the cooking space to 100 °C using the steam mode. Put the chestnuts in the ovenproof dish, mix together the milk and all the ingredients up to and including the vanilla seeds, then pour over the chestnuts. Put the dish on a wire shelf in the preheated cooking space and cook for about 25 minutes. Transfer the chestnuts along with the liquid to a measuring jug, blend to a fine purée, add kirsch to taste and leave to cool.

(Pre-)heat cooking space to 100 °C with Steaming

Put the food in

Steaming 100 °C for 25 Mins

For serving

Pass the chestnut purée through a vermicelles press or ricer directly into the dessert bowls and serve with meringue and whipped cream.

Tips

Scatter some preserved cherries over the vermicelles.

Accessories

2-litre ovenproof dish

Wire shelf

Additional information

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