Chestnut cupcakes with an elderberry topping

Recipe by V-ZUG Ltd.

Preparation	
Cooking time	
Portions	12

Chestnut cupcakes

150 g butter

120 g sugar

1 pinch of salt

2 eggs

1 tbsp kirsch

Put the butter in a bowl and mix until fluffy. Add the sugar and salt and continue to mix.

Add the eggs and kirsch and beat until the mixture is paler.

150 g chestnut purée

100 g white flour

1 tsp bicarbonate of soda

Add the chestnut purée, flour and bicarbonate of soda and mix briefly. Spoon the mixture into a piping bag.

Spray the muffin tin with non-stick baking spray, then pipe the mixture into the prepared muffin tin cups. Place the full muffin tin on the perforated cooking tray in the cold cooking space. Steam.

Steaming 100 °C for 25 Mins

Allow the chestnut cupcakes to stand for about 3 minutes before gently turning them out of the tin. Allow to cool.

Elderberry topping

200 g butter, soft

100 g elderberry jelly

Put the butter in a bowl and mix until fluffy. Add the elderberry jelly spoon by spoon and stir until the mixture has a creamy consistency. Spoon the buttercream into a piping bag with a star nozzle. Pipe the buttercream in a circular pattern on top of the cupcakes. Serve immediately.

Tips

If the muffins do not come out of the tin easily, place in the freezer until semi-frozen, then turn out and allow to defrost in the refrigerator.

Add the topping just before serving.

Cupcakes can be frozen without the buttercream and enjoyed in batches.

Accessories

Perforated cooking tray

Silicone muffin tin with 12 cups

Non-stick baking spray

Additional information

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