

# Chestnuts Puree

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🔗 For about 1,600 Kg of chestnuts puree

## Ingredients

1 kg of boiled chestnuts  
500 gr of white sugar  
50 gr of cane sugar (muscovado)  
1/2 vanilla bean

## Method

Boil the chestnuts with plenty of water until they become soft (it will take about 3 hours). With a knife, remove the skin of both external and internal chestnuts still warm. Mash the chestnuts with the potato masher and put them in a pot. Add sugar, vanilla bean cut into the half and one and half glass of water. Cook over low heat for about 40 minutes, stirring almost constantly to prevent sticking. Put the chestnut puree, still warm, into sterilized glass jars, stopper with new caps where possible, invert the jars for ten minutes so as to create the vacuum and allow to cool.

For the sterilization of jars just boil in a pot for about twenty minutes, remove from the pan with the help of kitchen forceps and passing them in ventilated and preheated oven at 100 ° for 10 minutes.