



Hungarian Chestnut Cake

 Gluten Free

READY IN



45 min.

SERVINGS



8

CALORIES



533 kcal

DESSERT

Ingredients

- ☐ 6 ounce bittersweet chocolate chopped
- ☐ 0.8 pound honey whole drained
- ☐ 1 tablespoon rum dark
- ☐ 0.8 cup marrons glace chopped candied chestnuts
- ☐ 6 eggs
- ☐ 1 cup heavy cream chilled
- ☐ 0.3 teaspoon salt
- ☐ 0.5 cup butter unsalted

☐ 2 tablespoons sugar white

Equipment

☐ food processor

☐ bowl

☐ frying pan

☐ sauce pan

☐ baking paper

☐ oven

☐ whisk

☐ hand mixer

☐ aluminum foil

☐ wax paper

☐ spatula

☐ springform pan

Directions

☐ Preheat oven to 350 degrees F (175 degrees C). Line the bottom of a greased 9-inch springform pan with parchment paper. Then grease the parchment paper.

☐ Separate the eggs.

☐ In a food processor puree the chestnuts with the butter and the rum, scraping down the sides, until the mixture is smooth.

☐ Add the melted bittersweet chocolate and blend the mixture until it is combined well. With the motor running, add the yolks, 1 at a time, and transfer the mixture to a large bowl.

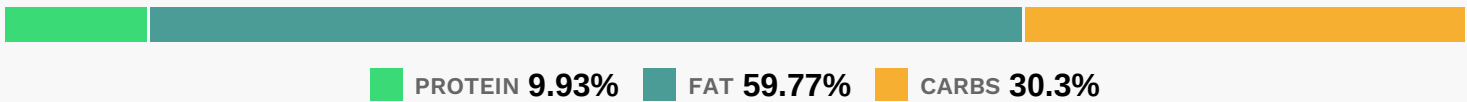
☐ In a bowl with an electric mixer beat the whites with the salt until they hold soft peaks, add the sugar, a little at a time, beating, and beat the meringue until it holds stiff peaks.

☐ Whisk about one fourth of the meringue into the chocolate mixture to lighten it and fold in the remaining meringue gently but thoroughly.

☐ Pour the batter into the prepared pan and smooth the top.

- ☐ Bake the cake in the middle of a 350 degrees F (175 degrees C) oven for 45 to 55 minutes, or until a tester comes out with crumbs adhering to it and the top is cracked.
- ☐ Let the cake cool in the pan on a rack for 5 minutes, remove the side of the pan, and invert the cake onto another rack.
- ☐ Remove the bottom of the pan, invert the torte onto a rack, and let it cool completely. (The cake will fall as it cools.)
- ☐ To Make Glaze: Put 6 ounces of the finely chopped chocolate in a small bowl, in a saucepan bring 1/2 cup of the cream to a boil, and pour it over the chocolate. Stir the mixture until the chocolate is melted and the glaze is smooth and stir in 1 tablespoon of the rum. Dip each candied chestnut halfway into the glaze to coat it partially, transfer the chestnuts to a foil-covered tray, and let them set.
- ☐ Invert the cake onto a rack set on wax paper, pour the glaze over it, smoothing the glaze with a spatula and letting the excess drip down the side, and let the cake stand for 2 hours, or until the glaze is set.
- ☐ Transfer the cake carefully to a serving plate and garnish it with the coated chestnuts.
- ☐ Make the whipped cream just before serving the cake: In a chilled bowl with chilled beaters beat the 1 cup heavy cream until it holds soft peaks, beat in the 2 tablespoons sugar and the 1 tablespoon rum, and beat the mixture until it holds stiff peaks. Fold in the chopped candied chestnuts.
- ☐ Serve the cake with the whipped cream.

Nutrition Facts



Properties

Glycemic Index:17.39, Glycemic Load:12.24, Inflammation Score:-6, Nutrition Score:11.488260953323%

Nutrients (% of daily need)

Calories: 532.73kcal (26.64%), Fat: 35.07g (53.95%), Saturated Fat: 19.95g (124.67%), Carbohydrates: 40g (13.33%), Net Carbohydrates: 38.3g (13.93%), Sugar: 13.79g (15.33%), Cholesterol: 188.16mg (62.72%), Sodium: 575.75mg (25.03%), Alcohol: 0.63g (100%), Alcohol %: 0.47% (100%), Caffeine: 18.29mg (6.1%), Protein: 13.11g (26.21%), Copper: 0.47mg (23.65%), Manganese: 0.44mg (21.77%), Vitamin C: 17.27mg (20.94%), Vitamin A: 991.76IU (19.84%), Selenium: 12.97µg (18.53%), Iron: 3.07mg (17.03%), Phosphorus: 157.52mg (15.75%), Magnesium: 56.51mg (14.13%), Vitamin B2: 0.23mg (13.5%), Potassium: 403.69mg (11.53%), Vitamin B6: 0.22mg (11.19%), Folate: 41.79µg (10.45%), Vitamin D: 1.35µg (8.99%), Vitamin B5: 0.86mg (8.64%), Zinc: 1.28mg (8.55%), Vitamin E: 1.07mg

(7.17%), Fiber: 1.7g (6.8%), Vitamin B12: 0.4µg (6.73%), Calcium: 62.86mg (6.29%), Vitamin B1: 0.09mg (5.87%),
Vitamin B3: 0.7mg (3.48%), Vitamin K: 3.58µg (3.4%)