

POIRES ROTIES AUX CHATAIGNES ET CHOCOLAT

Roast Pears with Chestnuts and Chocolate

The warm pears and chestnuts with the chocolate sauce and chestnut cream make a great combination for winter. You could of course have just the pears with the sauce, but I think the chestnuts and cream make it into something really special. Both cooked chestnuts and purée are now widely available; the sweetened purée is a favourite breakfast spread all over France.

FOR 4

- 2 very ripe Comice or Williams pears
- 200g (7oz) whole cooked and peeled chestnuts
- 2 tbsp melted butter
- 4 tbsp liquid honey

CHOCOLATE SAUCE

- 150ml (5fl oz) water
- 50g (1³/₄ oz) icing sugar
- 40g (1¹/₂ oz) cocoa powder
- 50g (1³/₄ oz) 70% chocolate, grated

CHESTNUT CREAM

- 1 x 250g (9oz) tin sweetened chestnut purée
- 100ml (3¹/₂ fl oz) double cream

Preheat your oven to 190°C/375°F/Gas 5.

Halve and core the pears, then put them in an ovenproof pan with the chestnuts, butter and honey, and bake for 20 minutes in the preheated oven.

While these are cooking, bring the water for the chocolate sauce to the boil with the sugar and cocoa powder and simmer, stirring continuously, for 2 minutes. Remove from the heat, add the chocolate and stir until it melts completely.

Soften the chestnut purée by stirring, and mix in the double cream.

Serve the pears and chestnuts either warm or at room temperature on the chocolate sauce with the chestnut cream spooned over or on the side.

