

My Grandmother's Chestnut Cake

with custard

(Prepare 48 hours ahead)

- ✓ 1 kilo of chestnuts peeled and blanched (no sugar)
- ✓ 250 g of powdered sugar
- ✓ 100 g of granulated sugar
- ✓ 150 g of butter
- ✓ 350 g of Venezuelan dark chocolate

Melt the chocolate in a double-boiler with a little water, add the butter and sugars. Mix together with the chestnuts previously pureed to a medium texture.

If desired add a shot of Martinique dark rum or good Cognac.

Place the mixture in cake tins. Leave them in the refrigerator for 24 to 48 hours before serving. Take the cakes out of the tins and serve with custard.