

SMOKED BALSAMIC CHESTNUTS



Chef: Leonardo Pellacani

Method

Serve 6

Drain the chestnuts, then wrap them one by one with slices of smoked pancetta. Transfer the chestnuts on a sheet pan and bake them in the oven at 180 °C for 10 minutes until they are caramelised . Serve the chestnuts hot with a drizzle of balsamic glaze.

Menù Ingredients

1 Tin Castagne al miele di acacia - Chestnuts with acacia honey - AV1X
q.s. Glassa all'aceto balsamico di Modena IGP - Balsamic glaze - D20

Ingredients

100 g. Smoked Pancetta