Gesztenyepüré (Hungarian Chestnut Purée)

Make-ahead · Serves 6

Ken's note: TBD

The Hungarian chestnut dessert: sweet, rum-scented chestnut purée pressed through a ricer into a fluffy mound and crowned with whipped cream. Make the purée from peeled cooked chestnuts (vacuum-packed or jarred are fine), and press it through a ricer or the large holes of a food mill just before serving so it stays light.

Ingredients

- 1 lb (about 3 cups) peeled, cooked chestnuts
- ¾ cup milk
- 3 Tbsp sugar, or to taste
- 1 vanilla bean, split (or 1 tsp vanilla extract)
- Pinch of salt
- 1 Tbsp dark rum
- 1 cup heavy cream
- 2 Tbsp powdered sugar
- Unsweetened cocoa powder, for dusting

Method

1. Simmer the chestnuts with the milk, sugar, vanilla bean, and salt, covered, for about 15 minutes, until very soft. Remove the vanilla bean. Purée in a food processor until smooth, adding a spoonful or two more milk if it is too stiff to process. Stir in the rum, taste, and add more sugar if you like. Cool, then refrigerate until cold.
2. Whip the cream with the powdered sugar to soft peaks. Press the chilled purée through a ricer in loose swirls directly into six serving dishes. Top with whipped cream, dust with a little cocoa, and serve. Refrigerate leftovers.