



AUSTRALIAN
CHESTNUTS

UMAMI CHESTNUTS



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Prep time 5 mins – Marinating time 20 mins – Cooking time 25 mins

Ingredients

- 500g chestnuts, cooked and peeled
- 1 tablespoon white miso paste
- 1 teaspoon tahini
- 1 tablespoon soy sauce
- ½ teaspoon chilli flakes (optional)



800g of fresh chestnuts
produces approx 500g once
cooked and peeled

Method

1. Preheat oven to 160° fan forced.
2. Combine miso, tahini and soy sauce into a large bowl.
3. Add the chestnuts and toss to coat. Allow to marinate for about 20 minutes.
4. Place the chestnuts onto a lined baking tray and sprinkle with chilli flakes. Bake in the oven for 25 minutes or until warm and slightly golden.
5. Remove from the oven and serve immediately. Makes a great addition to an antipasto platter or as a snack with your favourite drinks.