



AUSTRALIAN  
CHESTNUTS

# UMAMI CHESTNUTS



# UMAMI CHESTNUTS

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.