



GOLDEN CRISPY CHESTNUT PASTRY

METHOD

- 01** Steam the chestnuts in the Miele Steam Oven at 100°C for 1 hour until fully cooked and softened. Then take out and mash until smooth. Add whipping cream and condensed milk to mix well.
- 02** Melt the butter in a pot with low heat. Then add the chestnut paste and mix until dry. Set aside.
- 03** Cut the puff pastry into 8cm round shaped pastries. Set aside.
- 04** Divide the chestnut filling into 15g portions. Then roll each into a round ball and chill in the fridge for 30 minutes.
- 05** Put chestnut filling on the puff pastry, slowly seal the edge and roll into a smooth ball shape. Put them on a baking tray and chill in the fridge for another 30 minutes.
- 06** Preheat the Miele Oven with “Intensive Bake” function to 220°C.
- 07** Take out the tray and brush the pastries with egg yolk. Then sprinkle with black sesame. Bake in the Miele Oven for 12 minutes. Ready to serve.

INGREDIENTS

Puff Pastry	1 pc
Egg Yolk	1 pc
Black Sesame	5 g

Filling

Peeled Chestnut	200 g
Whipping Cream	40 g
Condensed Milk	40 g
Butter	10 g

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Tips

- Keep stirring when cooking the chestnut to prevent sticking on the pan or being burnt.
- The “Intensive Bake” function allows heat to be released with fan circulation. The heat would surround the oven cavity, resulting in the food to be cooked more evenly with a crispy bottom.

2.5 h

4 persons

黃金秋栗酥



做法

- 01 將板栗放入Miele蒸爐，以攝氏100度蒸1小時至軟身熟透，然後取出並搓爛至幼滑，再加入淡忌廉及煉奶拌勻。
- 02 將牛油放入鍋中加熱溶化，之後放入板栗混合物，拌炒至乾身，放涼備用。
- 03 將酥皮裁成8厘米圓形，備用。
- 04 將板栗餡分成每份15克，搓圓放入雪櫃冷藏30分鐘，備用。
- 05 將餡料放上酥皮，然後慢慢搓圓收口，放於焗盤上，再放入雪櫃冷藏30分鐘。
- 06 以「加強烘焙」模式預熱Miele焗爐至攝氏220度。
- 07 取出焗盤，在酥皮面掃上蛋黃，再灑適量黑芝麻，放入Miele焗爐焗12分鐘，完成後即可享用。

材料

酥皮	1塊
蛋黃	1隻
黑芝麻	5克

餡料

去皮板栗	200克
淡忌廉	40克
煉奶	40克
牛油	10克

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貼士

- 炒板栗時要不停攪拌，避免鍋底燒焦。
- 利用「加強烘焙」模式，啟動底部發熱並配合風扇，讓熱力均勻傳送至食物表面，底部亦能焗至鬆脆。

🕒 2.5 小時

👤 4 人份