



How to roast chestnuts

You can roast chestnuts in the oven, or a more authentic feel, over an open fire, either indoors or out. Choose large, fat chestnuts that are shiny and heavy for their size for the best flavour.

- Lay each chestnut on its flat side and, with a sharp knife, cut a long slit crosswise over the top, taking care to cut the shell but not the nut inside.
- Place in a roasting dish in a single layer, without overcrowding them. Roast in the oven at 200C/gas 6 for around 30 minutes or until the skins split open.
- Leave until just cool enough to handle, then peel off the outer shell. Remove the brown inner membrane.
- Sprinkle with sea salt and get nibbling!

If you want to roast your chestnuts on an open fire:

- Cut a cross in the flat side of each nut
- Lay the nuts in a single layer, cut side up, in a seasoned cast iron pan – the shell will absorb the high heat first.
- Allow your fire to burn down to bright embers, not leaping flames.
- Place the pan over the coals, allowing it to heat up with the nuts already in it.
- After five minutes, begin to stir the chestnuts. Stir occasionally for five to seven minutes longer. Remove from fire and treat as above.