



THURSDAY COTTAGE

HANDMADE



CHERRY AND CHESTNUT SLICE

Dancing the line between the jammiest of tarts and soft nougat, this fruity bake will put a smile on the faces of all of your family and friends. Use peeled, pre-cooked chestnuts - you'll find them in supermarkets, farm shops and delis.

For the base:

125g plain flour
1 tablespoon icing sugar
75g unsalted butter, cold and cubed
1 egg yolk
1 teaspoon vanilla extract
Pinch of sea-salt
1 Jar of Thursdays Cottage Spiced Cherry & Cherry Brandy Jam

For the nutty topping:

200g ready to use chestnuts
2 egg whites
100g caster sugar
25g desiccated coconut
1/2 teaspoon sea-salt



METHOD:

20cm x 20cm shallow baking tin lightly greased with base and two sides lined with baking parchment.
- It is a good idea to allow the paper to overhang the tin a little to help lift the bake from the tin. Preheat the oven to 180°C/fan 160°C/Gas mark 4.

First make the base by putting the flour, icing sugar, butter and egg yolk, vanilla extract and the sea-salt in a food processor and lightly pulse until it forms a soft dough. Turn onto a floured board and work to a ball. Then, lightly roll out to a square approximately 20cm x 20cm and carefully lift into the tin - push into the corners with your fingers if it doesn't quite fit. Lightly prick the surface with a fork. Bake for 20 minutes until lightly golden. Remove from oven and cool for a few minutes before spreading with the jam.

Place the chestnuts in the bowl of a food processor and pulse 7-8 times until they are finely chopped. Set aside. Put the egg whites and sugar in a roomy bowl and using a hand held electric whisk, whip for 3-4 minutes until the mixture is thick and glossy - no need to take it to peak stage. Then carefully fold in the chestnuts, coconut and the sea salt. Pile on top of the jam spread base and bake for 25-30 minutes until the top is light nut brown and is softly-firm to touch. When completely cool remove from the tin and using a sharp knife cut into fingers, squares or rectangles.