

Goats Cheese and Chestnut Flan

Ingredients:

200 g. (7 oz.) fresh goats cheese (such as Chèvre)
3 eggs
2 dl of fresh cream
150 g. (5 oz.) of chestnuts
15 g. (half ounce) of butter
4 slices of bacon
4 tablespoons of chestnut honey
Extra virgin olive oil
4 chestnut leaves
Salt



Pescaglia's goats



Cut the chestnuts and boil in water for 30 minutes. Drain, cool, and peel. Mix the cream, cheese, eggs, and salt.

Cut two-thirds of the chestnuts in half and incorporate them into the mixture. Butter 4 molds and put in each a disc of baking paper. Fill them with the mixture and place in a pan with boiling water in the oven at 180°C (350 F) for about 35/40 minutes until they are firm.

Place the chestnut leaves on each plate, arrange the flan, heat a little oil in a frying pan with the bacon until they are crisp. Drain, then distribute them on the plates. Sprinkle with honey and garnish with the remaining chestnuts.

Serves 4.

– by *Gianluca Pardini*

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