

Chestnut cream fondant

Ingrédients

- 250g chestnut cream
- 65g butter
- 20g cornstarch
- 2 eggs
- 1 vanilla bean

Préparation

1. A simple cake today, with few ingredients and gluten free!
2. 10 minutes of prep, 20 minutes of baking and you'll have a fondant ready to enjoy on your table!
3. Mine was a little overcooked for my taste, it's up to you to adjust the baking according to your taste and oven
Prep time : 10 minutes + 20 minutes cooking For a 16cm diameter fondant : Ingredients : chestnut cream
butter cornstarch 2 eggs 1 vanilla bean Recipe : Melt the butter and chestnut cream with the vanilla.
4. Add the eggs and cornstarch.
5. Bake for 5 minutes at 200°C and then for 15 to 20 minutes at 120°C depending on the desired texture.
6. Let cool, then turn out and enjoy!

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