

Orange Blossom Water

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Marrons Glacés

From: life as a h4 / Servings:

1 kg (2.5 lb) chestnuts, shells removed

500 g granulated sugar

2 cups water

1 vanilla bean

Remove chestnut shells.

In a large saucepan, cover chestnuts with water.

Bring to a boil. Boil 8 minutes.

Discard liquid. Drain.

Using a kitchen towel, rub off brown inner skins. (Instead of kitchen towel, I peeled the brown inner skins with knife, and this is better than the kitchen towel).

In a large saucepan, cook sugar, water and vanilla bean over low heat. Stir until sugar dissolves. Simmer 5 minutes.

Add chestnuts.

Increase heat. Boil 10 minutes.

Remove vanilla bean. Pour syrup and nuts into a large bowl. Let stand 12 hours. Return to pan. Boil 1 minute. Return to bowl. Let stand 24 hours. Repeat process 3 times until syrup has been absorbed. (I didn't transfer the nuts to a bowl, I kept them in the pan in the whole process).

Preheat oven to 150 °F (65 °C). Cover a wire rack with parchment paper. Place chestnuts on wire rack.

Bake in preheated oven with oven door open 2 hours or until firm.

Remove from oven. Cool. Store in a container lined with waxed paper. Will keep up to 2 weeks.

Notes and Tips

When I prepared the sugar syrup, I added drops of lemon juice to it.

The chestnuts didn't absorb all the syrup.

The sugar in chestnuts may start to crystallize, so it is better to store them in their syrup, and drain before use. I preferred to make a new sugar syrup and store the Marrons Glacés in the new syrup.

I halved the recipe, and they were consumed very fast, so I'm not sure if they will keep up for two weeks or not.