

RICH PUMPKIN CAKES WITH CHESTNUT FOAM



Ingredients (For 4 people)

- For the cakes:
 - 150 g brown sugar
 - 80 g icing sugar
 - 150 g softened butter
 - 350 g grated pumpkin
 - 3 eggs
 - 1 sachet of yeast
 - 180 g wheat flour
 - 3 tbsp corn starch
 - 1 tbsp sodium bicarbonate
 - 1 dash of cane sugar syrup
 - 1 pinch of salt
 - 1 knife tip of saffron
- For the foam:
 - 3 dl thick cream
 - 50 g brown sugar
 - 100 g cooked chestnuts

Preparation:

Preheat the oven to 200°C.

Combine the two sugars, corn starch and softened butter in a bowl.

Add the pumpkin, stir again, and then add the eggs, sodium bicarbonate, flour, cane syrup, a pinch of salt and a knife tip of saffron. Beat all the ingredients to obtain a smooth batter.

Pour the mixture into silicone muffin moulds. Bake in the oven for 12 minutes and leave to cool.

Pour the cream, sugar and chestnuts into a saucepan. Bring to a boil, stir, and leave to cool. Just before serving, pour the mixture into a siphon and fill a little bowl with mousse to accompany the cakes.

