

## TERRINE OF CHOCOLATE AND CHESTNUT PUREE

*(from Le Cordon Bleu – Receitas Caseiras)*

185 g (6.5 oz) semisweet chocolate, chopped  
90 g (3.2 oz) butter, at room temperature  
90 g (3.2 oz) granulated sugar  
400 g (14 oz) canned chestnuts puree  
¼ tsp instant coffee, diluted in 1 tsp warm water  
¼ tsp vanilla  
30 ml (1/8 cup) rum  
shaved semisweet chocolate  
fresh fruits of your choice (strawberries, blueberries, [aguaymantos](#))

Lightly grease a loaf type pan with oil, cover the bottom with parchment paper, and oil the paper.

Melt the chopped chocolate in a bowl over simmering water (without letting the water touch the bottom of the bowl), stirring often. Once it is completely melted and smooth, allow it to cool for 5 minutes.

Beat the butter with the sugar in a KitchenAid type mixer until creamy. Incorporate the chestnut puree, and the melted chocolate. When the mixture is very smooth, add the vanilla, coffee, and rum. Pour into the prepared loaf pan, smooth the surface with the back of a spoon or a small icing spatula, cover with plastic wrap and place in the fridge for at least 12 hours.

To unmold, carefully run a spatula around the edges, invert the terrine on a serving platter, and decorate with fresh fruits of your choice, shaving chocolate all over.

Cut in slices, and serve.