



THE LAUDEMIO RECIPE

**CASTAGNACCIO (CHESNUT CAKE) WITH LAUDEMIO FRESCOBALDI**



RECIPE FOR  
*serves 6 people*



COOKING  
*45 minutes*



LEVEL  
*easy*



PAIRING WITH  
**POMINO  
VINSANTO**

**INGREDIENTS FOR A 28 CM CAKE PAN:**

500 g of chestnut flour • 650 g of water • 100 g of pine nuts • 100 g of raisins (already soaked)  
• 100 g of shelled walnuts • 1 sprig of rosemary • 30 g of sugar • 3 g of salt • 50 g of Laudemio  
Frescobaldi • Powdered sugar to taste

**COOKING:**

In a bowl place the chestnut flour. Add in the water a little at a time so lumps do not form.  
Then add the salt, sugar and the dried fruit and nuts, leaving a small amount aside to garnish the  
cake. Finally, add the Laudemio Frescobaldi.

Pour the mixture into a cake pan greased with oil and bake for 35 minutes at 190 degrees.

Once it is ready, cut the cake, place the remaining dried fruit and nuts on top, sprinkle on some  
powdered sugar and add a drizzle of Laudemio Frescobaldi.