

### Roasted Chestnuts Recipe-Fairmont Hotel Newport Beach

During the holidays, guests can enjoy warm chestnuts in our Lounge the whole week of Christmas (Sunday through Saturday) by Executive Chef is Brian Doherty!



#### Ingredients:

2 pounds fresh unshelled chestnuts

2-3 sprigs rosemary

½ cup butter (1 stick)

2 teaspoon kosher salt

Freshly ground black pepper

#### Insturctions:

Pre-heat the oven to 425 degrees. Place a large sheet of foil on a rimmed baking sheet. Place chestnuts, flat side down on working surface. Using a utility knife carefully cut through the shell on the rounded side of each chestnut to score an X. Soak in a bowl of hot water for 5 minutes. (This helps the steam while roasting.)

Drain chestnuts and pat dry, place in a medium bowl. Add rosemary, butter, salt & pepper. Arrange chestnuts in a single layer in the center of the foil (few might overlap) and gather the edges of foil around chestnuts, leaving a large opening on top.

Roast until the peel begins to curl up and chestnuts are cooked through, 30-45 minutes, depending on the size and age of the nuts. Transfer chestnuts to a platter and serve warm.

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