



Sweeten up New Year with Mont Blanc by Sian Hindle

At this time of year, I am always looking for a lighter dessert, too much stodgy Christmas Pudding, Mince Pies and Sherry Trifle has me looking for a simple, more elegant dessert to end a meal. A popular New Year dessert is the French “Mont Blanc” – so named because it should resemble the snowy peak. Made from meringue, fresh double cream and sweetened chestnut puree, it has the advantage that it can be made in advance and assembled at last minute. Make these with mini meringues or with larger nests to make a larger dessert.

Mont blanc

32 mini meringues or 8 larger nests
300ml double cream, whipped
250g icing sugar, plus extra for dusting
1 x 435g can chestnut purée
Vanilla Essence to taste



1. Open the chestnut puree and sieve in the icing sugar, stirring until it is combined and smooth. Add a little vanilla essence to taste.
2. Top each of the meringues with cream, either using a piping bag or a teaspoon.
3. Add a teaspoon of the sweetened chestnut puree to the top of the cream.
4. Dust with icing sugar.
5. Serve within 4 hours of assembling.

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