



How to Roast Chestnuts in the Oven

Get ready for the Winter Solstice Webinar with this recipe!

Recipe courtesy The Spruce Eats

Roasting is one of the best ways to enjoy chestnuts. Bitter when raw, roasted chestnuts have a delicate and slightly sweet flavor with a soft texture similar to sweet potato. They're especially popular around the Christmas holidays and really easy to make at home.

Beloved in Italy starting in autumn, some would argue that the best way to roast chestnuts is over hot coals, either in a fireplace or an outdoor roasting pit. When that's not practical, Italians roast them over a gas stove burner, in a simple iron pan with a perforated bottom that allows the flames to touch the chestnuts. If you do not have a special chestnut-roasting pan or a gas burner, don't despair. No special equipment is necessary to roast them in your oven.

Roasted chestnuts can be enjoyed on their own, as a festive winter snack or after-dinner treat. They pair well with a bottle of *vino novello* (or Beaujolais nouveau).

Ingredients: 1/2 pound chestnuts (unpeeled, unroasted)

Steps to Make It

1. Gather the ingredients. Heat the oven to 425 F.
2. Using a sharp paring knife, make an X-shaped cut on the round side of each chestnut. This critical step keeps them from exploding from internal pressure when heated and makes peeling easier after roasting.
3. Arrange chestnuts on a baking rack or a baking sheet.
4. Transfer the chestnuts to the oven and roast them until the skins have pulled back from the cuts and the nutmeats have softened. The actual time required will depend on the chestnuts but will be at least 15 to 20 minutes.
5. Remove the nuts from the oven and pile them into a mound in an old towel. Wrap them up, squeeze hard—the chestnuts should crackle—and let them sit for a few minutes.
6. Pull and snap off the dark shells to reveal the yellowish white chestnuts. While peeling, make sure to also remove the papery skin between the shell and the chestnut.
7. Enjoy.

Tip: When selecting chestnuts, look for the largest ones you can find, with shiny shells, and a weighty feel in your hand.