



## Castagnaccio (Chestnut Calm)

PAIRS WONDERFULLY WITH A BOTTLE OF OUR BERGHOLD MERLOT



TO MAKE AHEAD: Store covered at room temperature for up to 4 days.

Sweets not your thing? This cake is almost savory, flavored with rosemary and pine nuts, and gets just a touch of sweetness from plumped raisins, with no added sugar. Chest-nut flour tends to clump together, so for the best texture don't skip the sifting step..

### Ingredients

- 2 tablespoons fine dry breadcrumbs ½ cup raisins
- 2½ cups warm water, divided
- 4 cups chestnut flour
- 1 teaspoon salt
- ¼ cup extra-virgin olive oil, plus 2 teaspoons, divided
- 4 tablespoons pine nuts, toasted, divided
- 2 tablespoons coarsely chopped fresh rosemary

### Directions

1. Preheat oven to 350° F. Coat a 9-inch round cake pan with cooking spray. Sprinkle with breadcrumbs and tilt and turn to coat the pan. Shake out the excess.
2. Place raisins in a small bowl and cover with ½ cup warm water. Let plump for 10 minutes.
3. Meanwhile, sift chestnut flour and salt into a large bowl. Stir in the remaining 2 cups water and ¼ cup oil. (The batter will be thick yet pourable, like melted peanut butter.) Drain the raisins and stir them into the batter, along with 2 tablespoons pine nuts. Scrape the batter into the prepared pan. Sprinkle with rosemary and the remaining 2 tablespoons pine nuts and gently press them into the batter. Drizzle with the remaining 2 teaspoons oil.
4. Bake the cake until it is firm and the surface is crackly, 35 to 40 minutes. Let cool in the pan for 10 minutes, then turn out onto a wire rack until cool enough to slice. Serve warm or at room temperature.