



A TASTE OF THE STORYLANDS

Roasted Chestnuts

with Black Lime Pepper Honey

A recipe from Chestnut Brae × Australian Black Limes × Storylands Atlas

Some recipes are about more than what ends up on the plate. They tell the story of where our food comes from, the people who grow and create it, and the places we remember long after we have gone home.

This simple sharing recipe brings together Chestnut Brae chestnuts and chestnut honey with the distinctive flavour of Australian Black Limes Black Lime Pepper.

Sweet. Peppery. A little unexpected.
And very easy to make.



Serves:
12 as a tasting plate or appetiser



Preparation & Cooking Time:
Approx. 30 minutes



Difficulty:
Easy

YOU WILL NEED

- ½ cup Chestnut Brae Chestnut Honey
- 2 teaspoons Australian Black Limes Black Lime Pepper
- A few drops of hot pepper sauce, optional
- 36 fresh chestnuts OR Chestnut Brae vacuum-packed roasted chestnuts

MAKE THE BLACK LIME PEPPER HONEY

1. Place the Chestnut Brae Chestnut Honey into a small bowl.
2. Stir through the Australian Black Limes Black Lime Pepper until well combined.
3. For a little extra heat, add a few drops of hot pepper sauce to taste.
4. Set aside while you prepare the chestnuts.

IF USING FRESH CHESTNUTS

1. Preheat your oven to 220°C.
2. Carefully cut a large X into the flat side of each chestnut. This allows steam to escape while they roast and makes them easier to peel.
3. Spread the chestnuts in a single layer on a rimmed baking tray.
4. Roast for approximately 20 minutes, or until tender. A toothpick inserted through the cut should meet very little resistance.
5. Remove the chestnuts from the oven and wrap them in a clean, damp tea towel to help keep them warm.
6. Peel away the shells and skins while the chestnuts are still warm.

IF USING PRE-ROASTED CHESTNUTS

Warm your Chestnut Brae roasted chestnuts according to the pack directions before serving.

TO SERVE

1. Pile the warm chestnuts into a sharing bowl or platter.
2. Place the Black Lime Pepper Chestnut Honey alongside for dipping.
3. Dip.
4. Taste.
5. Share.
6. And don't be surprised if you go back for another one.

THE STORY BEHIND THE FLAVOURS

One recipe. Two distinctive Australian food producers. And another story to add to the Atlas.

Chestnut Brae brings the chestnuts and chestnut honey. **Australian Black Limes** brings an unexpected peppery citrus twist.

Storylands Atlas brings their stories together, so the experience doesn't have to end when you leave the farm or close the gate.

Because sometimes the best way to remember a place is to taste it again at home.



Discover the story. Meet the makers. Taste the places.

Chestnut Brae × Australian Black Limes × Storylands Atlas

Save this recipe, share it with someone you love,
and add another taste to your own story.

