

Chestnuts, Brussel Sprouts and Pancetta

The combination of chestnuts, brussel sprouts and pancetta (or good bacon) is just fabulous. It makes a great side dish to serve with roast chicken, duck or game. If you like simply enjoy a bowl full!

Ingredients

300g fresh chestnuts
Extra virgin olive oil
2 cloves garlic
150g pancetta or good bacon
350g brussel sprouts sliced
2 tablespoons unsalted butter
180ml cream
Freshly ground black pepper

Roast the chestnuts and peel, chop roughly and set aside. Slice the brussel sprouts, set aside.

Heat the olive oil in a large heavy based fry pan over medium heat, add pancetta and garlic, cook gently. Add the brussel sprouts and butter, cook stirring frequently. Once the brussel sprouts start to soften add the chestnuts, stir, add the cream, bring to the boil, season and enjoy!

Serves 6