



Eat and drink, but waste not by excess (Al-A'raf 31)
Banu Atabay's Mütevazı Lezzetler® Turkish cooking recipes

Chestnut Marmalade

Kestane Marmeladı



2.20 pounds chestnut
4 cups granulated sugar
2 cups water
1 pack vanilla
Juice of half lemon

- # Score the shells of the chestnuts, and put them into the boiling water, when it softens totally peel its outer and inner skin.
- # Put the peeled chestnuts into a pot and add water until it covers the chestnuts totally, cook until the chestnuts get mashed.
- # Blend it.
- # Put the puree of chestnut into a pot again, add sugar and 2 cups water on it, and place over low heat.
- # Make it a thick mixture by stirring constantly, add lemon juice on it.
- # Remove it from the stove a few minutes later, add vanilla and mix. Let it cool down in the pot.
- # Fill it into the jars.

Note: Chestnut marmalade becomes sugared in a short term, it must be eaten after cooking in a short time.