



Chestnut Candies

Kestane Şekeri



1.10 pounds chestnut
3 cups granulated sugar
2 – 3 drops of lemon juice

- # Put too much water into a deep pot, boil the chestnuts over medium heat until they soften.
- # Peel the outer and inner skins of the chestnuts.
- # Put 3 cups water and 3 cups granulated sugar into a separate pot, boil it until it reaches to the right consistency, add lemon juice in it.
- # Remove the syrup which has the right consistency from the stove. When it turns to tepid a little, put the chestnuts in it. Boil it for half an hour over low heat, and then remove it from the stove.
- # Rest the chestnuts overnight in the syrup in the pot which is covered.
- # The day after, boil it again for about 20 minutes.
- # Boil the chestnuts by this way for 3 days. (20 minutes for each day). Add 3 – 4 tbsp water into the syrup, because of the increasing syrup in the pot after each boiling process.
- # After the final boiling process, place the chestnuts onto the colander.
- # Drain its syrup, and then pack them with the small aluminium foil pieces. Store them at the refrigerator.

Note: Preparing chestnut candies takes too long, but it is not so hard. Because of the selling prices of this candy at the shops, cooking it at home is more logical.