

Source:

Breads from Many Lands by Lois Lintner Sumption and Marguerite Lintner Ashbrook

ITALIAN CHESTNUT FRUIT BREAD

½ cup ground chestnuts or walnuts

½ cup ground, blanched almonds

1/3 cup currants

1/3 cup chopped raisins

1/3 cup ground figs

1 cup chestnut flour (white flour will do)

½ cup wine or brandy

Mix to a stiff dough, using a little more wine if necessary. Knead till it will hold together. Put in a round baking pan well greased with olive oil. Brush the top with olive oil and bake in a slow oven 1 to 1-1/2 hours.

This makes a very solid, fruity loaf that has a wonderful flavor with just a slight tang of olive oil, and will keep very well. It is popular in the north of Italy where there are many chestnuts.

Makes 1 loaf