

Creamed Brussels sprouts with chestnuts and bacon

My wife, Sam, claimed she didn't like the lowly old sprout until she ate this ambrosial corker! Serve either with your turkey (or any other meat dish) or as a dish in its own right!

Ingredients (to serve 4)

- 250g chestnuts – slit (to prevent explosions!), roasted-off in hot oven for 15 minutes (don't burn!), left to cool slightly and peeled
- 500g Brussels sprouts – trimmed, crossed, simmered for 10 minutes and blunged into iced water (to retain vibrant green colour)
- 25g unsalted butter – softened to room temperature
- 4 tbsp double cream
- 8 rashers of dry-cured streaky bacon – chopped and fried until crisp

Method

- Roughly grate cooked sprouts (or blend if puree consistency required) into bowl, stir in the butter, cream and chestnuts.
- Season to taste and sprinkle over fried bacon.
- Heat through and serve.

Wine recommendation

If you ate this on its own (and why not? It's a great dish in its own right!), I'd suggest a light Italian Chardonnay or, better still, a hoppy British beer or even Guinness.

However, assuming you're having it with roast goose, then it's either going to be a top-class German Reisling or a light Burgundy.