

Chestnut Roast

With Mushrooms and Cranberries

Ingredients:

For the mushroom risotto base:

15g dried porcini mushrooms

2 tablespoon olive oil

1 onion

1 stick celery

2 cloves garlic

75g risotto rice

4 tablespoon white wine

250ml vegetable stock

120g chestnut mushrooms

For the cranberry topping:

150g cranberries (fresh/frozen)

1 tablespoon light brown sugar

For the chestnut roast:

180g ready-cooked chestnuts

20g breadcrumbs (about half a slide if making fresh)

60g vegan chesse

1 lemon

Fresh rosemary and thyme



Instructions:

To make the mushroom risotto base:

- Soak the dried porcini mushrooms in a mug of boiling water and set aside to soften.
 - Peel, trim and finely chop the onion and celery. Peel and crush the garlic. Heat the oil in a large pan and fry for 3-4 mins until soft.
 - Chop the mixed mushrooms and add to the pan. Cook gently for 3-4 mins.
 - Add the risotto rice, then the white wine. Finely chop the porcini mushrooms and strain the soaking juice through a sieve into the pan.
 - Add the vegetable stock a little at a time, stirring regularly, until the rice is cooked through (20-25 mins). Keep adding boiling water if needed.
-

To make the chestnut roast:

- Whilst the risotto is cooking, chop the chestnuts. Make the breadcrumbs, finely chop the rosemary, and pick the thyme leaves from the stalks. Grate the vegan chesse and the zest from the lemon.
- When the risotto is cooked, stir the chestnuts, breadcrumbs, herbs, cheese and lemon zest into the risotto to make chestnut roast mixture.
- Preheat the oven to 200°C (fan) / 400°F / Gas Mark 6.

To make the cranberry topping:

- Put the cranberries into a frying pan with the sugar and cook over a medium heat until they are just turning soft and sticky (3-4 mins)
- Brush each hole of your muffin tin with a little oil. Divide the cranberries between each of the six muffin tins, spreading them out so they can cover the bottom of each hole.
- This roast can also be made in a 2lb bread tin.

To assemble and pre-cook the roasts:

- Spoon the chestnut roast mix over the cranberries and press down firmly, levelling off the top.
- Cover the muffin tin with foil and bake for 20 mins. Remove the foil and cook for further 20 mins.
- When they are cool enough to handle, turn out of the tins onto a baking tray. You may need to run a knife around the edge of each roast, but they should come out intact. Chill until needed (up to 24 hours) or freeze.

When you want to serve the roast, bake for 10-15 mins until piping hot throughout and golden brown.

Source: Adapted from the Veg Space website.



**Wholesome
Plant Diet**

Healthy, Sustainable, Ethical

More plant-based recipes available on our GreenTEA food page:

<https://eynsham.org.uk/org.aspx?n=GreenTEA&id=1002>