



# NUT ROAST

SERVINGS: 6-8 PORTIONS

## Cooking Method

- 1 Preheat your oven to 190°C.
  - 2 Start by finely chopping the shallots, garlic, mushrooms and herbs.
  - 3 Quickly whizz the walnuts and almond in a food processor.
  - 4 Crumble the chestnuts into rough chunks with your hands.
  - 5 Heat up the vegetable stock.
  - 6 On a medium heat, fry the shallots in the olive oil until soften.
  - 7 Add the garlic and cook for a minute ensuring it doesn't burn.
  - 8 Now turn the heat up and immediately add the risotto rice.
  - 9 Cook for a minute until you can hear it drying out.
  - 10 Add the wine and stir until completely absorbed.
  - 11 Slowly add the stock, whilst stirring, and keep stirring until the stock is absorbed and the rice is cooked but still a little firm.
  - 12 Pour the rice into a large bowl and leave to cool.
  - 13 Fry the chopped mushrooms until browned and slightly crisp.
  - 14 Grease your loaf tin with the butter and line with baking paper.
  - 15 Mix the nuts, breadcrumbs, cheddar, mushrooms and herbs with the rice.
  - 16 Beat the two eggs and stir into the mix.
  - 17 Now transfer into the loaf tin and tap the tin onto your worktop a few times to get rid of any air and smooth with the back of a wooden spoon.
  - 18 Bake for an hour until the loaf is firm.
  - 19 Once baked, leave to rest for 10 minutes before turning the loaf out.
  - 20 Decorate with some walnuts and fresh herbs.
- ! *Leftover Tip: Enjoy slices of the nut roast cold, topped with some homemade coleslaw.*



## Ingredients

- 150 finely chopped mushrooms
- 3 small shallots
- 2 cloves of garlic
- 150g risotto rice
- 100ml white wine
- 500ml vegetable stock
- 100g walnuts
- 100g almonds
- 100g vacuum packed chestnuts
- 50g breadcrumbs
- 125g grated cheddar
- 3 eggs
- 2 tbsp olive oil
- 15g fresh, chopped oregano
- 15g fresh, chopped rosemary
- 15g fresh, chopped sage
- Butter to grease the tin
- Salt and pepper