Chestnut and Cranberry Nut Roast (serves 6)

Ingredients

- 200g pack of chestnuts, roughly chopped
- 100g walnuts, finely chopped
- 100g ground almonds
- 1 carrot, grated
- 1 stick celery, finely diced
- 300g cranberries
- 500g parsnips
- 2 large onions, chopped
- ¼ cup maple syrup
- 6 – 8 sage leaves, chopped
- 1 teaspoon dried thyme or mixed dried herbs
- 2 tablespoons olive oil
- Sea salt

Method

1. Heat the oven to 180 degrees Centigrade.
2. Line a loaf tin with parchment paper and grease well.
3. Heat the oil in a frying pan and add the onions and a pinch of salt. Cook for 15 minutes over a low heat until very soft.
4. Add the sage and thyme/ mixed herbs, combine well.
5. Put the chestnuts, walnuts, almonds, carrot, celery and 1 tsp salt in a bowl. Mix and taste for seasoning.
6. Add the onions to the bowl and mix together.
7. Peel the parsnips and cut them lengthways into thin slices, so that they fit across the width of your tin.
8. Bring a saucepan of salted water to the boil and cook the parsnips for 3-4 minutes. Remove from the water and set aside.
9. Put the cranberries in a saucepan with the maple syrup, boiling until they become sticky.
10. Place the parsnip slices across the base of the tin and chop the remainder into the nut mixture.
11. Add one third of the nut mix to the tin, and pat down well. Add a layer of cranberry mix on top, followed by the remaining nut mix.
12. Put the rest of the cranberry sauce aside.
13. Bake the nut loaf in the oven for 50 minutes.
14. To serve, tip the loaf out of the tin, so that the parsnips are on top, and cut into slices.
15. Add a little water to the remaining cranberries and serve on the side or poured over each slice.
16. Voila!