



COOKING PASSION SINCE 1877

Squash and rice nut roast wreath with cranberry and brie topping

INGREDIENTS FOR SQUASH AND RICE NUT ROAST

- 1 small butternut squash
- 2 tbsp olive oil
- 2 tbsp unsalted butter
- 1 onion, peeled and finely chopped
- ¾ tsp salt
- ¾ tsp black pepper
- ¼ tsp celery salt
- 2 cloves garlic, peeled and minced
- 2 sticks **celery**, finely diced
- 1 x 300g tin cannellini beans, drained
- 300g cooked/boiled long grain white rice (approx. 100g uncooked weight)
- 120g **mixed nuts**, chopped (we used hazelnuts, cashews and walnuts)
- 150g vegetarian **cheddar cheese**, grated
- 75g dried **breadcrumbs**
- 2 tbsp milk
- 1 tsp dried oregano
- ½ tsp dried thyme
- 2 **eggs**

INGREDIENTS FOR THE TOPPING

- 200g vegetarian **brie**, sliced
- 4 tbsp whole cranberry sauce, warmed
- Small bunch fresh thyme leaves, roughly chopped
- 2 tbsp **walnuts**, roughly chopped

ALLERGENES HIGHLIGHTED IN BOLD



Vegetarian – Serves 8 to 10

PREPARATION

Preheat the oven to CircoTherm 200C.

Chop two-thirds of the butternut squash into small cubes and grate the remaining third.

Place the butternut squash cubes on a baking tray and drizzle with 1 tbsp of olive oil and a pinch of salt and pepper. Toss to coat, then roast in the oven for 20-25 minutes, until golden. Remove from the oven.

Meanwhile, heat the remaining olive oil in a large frying pan along with the butter over a medium-high heat.

Add the onion and cook for 4-5 minutes until softened. Add the salt, pepper, celery salt, garlic and celery. Cook for a further 3-4 minutes, stirring often until the celery has softened slightly. Turn off the heat. Add the cannellini beans, cooked rice, nuts, cheddar cheese, breadcrumbs, milk, oregano, thyme and the grated and cooked butternut squash. Stir to thoroughly combine, then stir through the two eggs until well mixed.

Transfer the mixture to a well-greased, non-stick, 24cm savarin mould (you can use a regular round mould if you prefer, but a savarin mould gives a nice smooth-rounded edge to the nut roast). Push the mixture down lightly with a spoon, then cover in greased foil.

Place in the oven at CircoTherm 190C for 45-55 minutes until a skewer inserted into the nut roast comes out piping hot.

Remove from the oven and leave to cool slightly, then loosen the nut roast from the tin by running a knife around the edge. Place an oven-proof plate on top of the tin and carefully invert the tin to release the nut roast onto the plate.

Place slices of brie on top of the nut roast wreath and place back in the oven for 3-4 minutes, until the brie starts to melt.

Remove from the oven and drizzle on the warmed cranberry sauce. Sprinkle on the fresh thyme and walnuts before serving.