

# Chestnut and cranberry roast

Serves 4

- 1 tbsp olive oil, plus extra to grease the tin.
  - 1 large red onion, peeled and finely chopped .
  - 3 garlic cloves, peeled and crushed.
  - 1 large leek, washed, trimmed and sliced.
  - 2 carrots, trimmed, peeled and sliced.
  - 1 large parsnip, trimmed, peeled and chopped.
  - 200g vacuum-packed chestnuts.
  - 100g pine nuts.
  - 3 tbsp chopped fresh parsley.
  - 2 tbsp chopped fresh thyme.
  - 2 tsp finely chopped fresh rosemary.
  - 2 tsp vegetable bouillon powder.
  - 100g cranberries
1. Preheat the oven to 180°C/gas mark 4.
  2. Take a 24-cm ring-shaped cake tin and use to draw a circle of greaseproof paper. Cut out the circle 2 cm larger than the tin. Make 1cm cuts, 3 cm apart, around the outside of the paper circle. Brush the tin with a little olive oil, line with the paper and brush with a little more oil.
  3. Heat 1 tablespoon olive oil in a large frying pan. Gently cook the onion and garlic for 3-5 minutes, stirring occasionally until softened but not coloured. Add the leek, carrots and parsnip with 375 ml water. Bring to the boil, then lower the heat and simmer for 6-8 minutes. The water will have evaporated and the vegetables should be tender when pierced with a knife. Allow to cool in the pan for 10 minutes.
  4. Place the chestnuts in the food processor and blend for 10-15 seconds until roughly chopped. Transfer to a large bowl and add the vegetables, pine nuts, parsley, thyme, rosemary and bouillon powder. Mix well and spoon half the

mixture into the prepared ring mould, pressing down well. Dot with half the cheese, if using, and then top with the remaining vegetable mixture. Dot with the rest of the cheese.

5. Bake for 40-45 minutes until lightly browned. Remove from the oven and allow to cool in the tin for 5 minutes. Carefully loosen with a palette knife and turn out on to a warmed serving plate.