

VEGAN CHRISTMAS

Ollie Bragg



ROYAL
VOLUNTARY
SERVICE

SERVES 4

For the Chestnut Roast with Onion Gravy

Dietary requirements: Dairy-free, Egg-free, Halal, Kosher, Vegan

Ingredients

- 1 large onion, finely chopped
- 2 celery stalks, finely chopped
- 1 garlic clove, crushed
- 2 tablespoons olive oil
- 2 x 200g packet whole chestnuts roasted and ready to use (e.g. Merchant Gourmet)
- 2 tablespoons lemon juice
- 1 tablespoon soya sauce (e.g. Kikkoman)
- 2 tablespoons dried breadcrumbs
- Vegetable oil for roasting
- Salt and pepper



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Method

- 1. Fry the onion, celery and garlic over a gentle heat in a covered pan for 10–15 minutes, until tender.**
- 2. Put into a food processor with the chestnuts, lemon juice, soya sauce and some salt and pepper to taste and whiz until mixture is fairly finely chopped and holds together in a ball.**
- 3. Turn out onto a board sprinkled with the dried breadcrumbs and form into a loaf shape, pressing it together firmly.**
- 4. It can be frozen at this stage, or cooked straight away. Heat the oven to 180°C/350°F/gas mark 4. Pour a thin layer of vegetable oil into a small roasting tin and heat in the oven until smoking. Put in the chestnut loaf and turn it to coat all sides with the oil. Then cook, uncovered, for 30–45 minutes, turning once or twice, until crisp all over. Serve in thick slices with onion gravy and all the Christmas trimmings.**



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For the Chestnut Roast with Onion Gravy.

Dietary requirements: Halal, Kosher, Vegan (with substitutions)

Ingredients

- **500g red plums**
- **½ cinnamon stick**
- **Piece of pared lemon zest**
- **400ml apple juice**
- **A little honey, rice* or maple syrup* (optional)**
- **2 tbsp cornflour**
- **50g blanched almonds (optional)**

Method

- 1. Cut the plums into quarters, discarding the stones.**
- 2. Put the plums into a saucepan with the cinnamon stick and lemon zest. Remove 3–4 tbsp of the apple juice and set aside. Pour the rest into the pan with the plums and bring to the boil.**



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- 3. Let the plums simmer until tender – may be as little as 3 minutes because they cook quickly, don't let them get soggy! Remove from the heat. Taste, and add a little of the honey or syrup if necessary.**
- 4. Tip the plums out of the pan into a colander set over a bowl. Pour the plum liquid back into the pan and bring to the boil.**
- 5. In a small bowl mix the cornflour to a paste with the reserved apple juice, then pour some of the hot plum liquid into the bowl, mix and tip it all into the pan. As soon as the liquid thickens to a clear glossy sauce remove the pan from the heat.**
- 6. Transfer the plums to serving or individual bowls, pour the sauce over and add almonds if using them.**

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