

CHESTNUT ROAST WITH ONION GRAVY

by Ollie Bragg

Ingredients

- 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

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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