

Nut and Mushroom Roast Parcel:

Recipe given to us from Booths

[booths.co.uk](https://www.booths.co.uk)

Serves 4



Ingredients

250g chestnut mushrooms, sliced
100g white mushrooms, chopped
100g assorted lightly toasted chopped nuts (use about 3 types, such as pine nuts, hazelnuts, almonds, walnuts, Brazil nuts, pistachios)
50g wholemeal breadcrumbs
15g plain flour
2 large finely chopped shallots
2 cloves garlic
12 chopped fresh sage leaves
75g chopped cooked chestnuts
1 tsp Marmite *
100ml Marigold vegan bouillon stock
2 tbsp Brandy
Sunflower oil to fry
Salt and pepper
1 tsp Dijon mustard
Large savoy cabbage leaves (avoid outer leaves with tough stems)
2 red peppers cut into long thin strips

Method

1. Fry the garlic, chestnut and white mushrooms in oil until the juices start to run. Remove from the pan and set aside. Return the juices to the heat and add the brandy. Simmer for a few seconds before adding the bouillon. Set the stock to one side.
2. Gently fry the shallots in oil until soft. Add the flour and cook slowly whilst stirring for 1 minute. Add the marmite and mustard and stir thoroughly. Add the mushrooms, sage, breadcrumbs, chestnuts, assorted nuts and seasoning.
3. Gradually add the stock to the dry mixture until it is quite moist and holds its shape.
4. In a separate pan gently fry the red pepper until soft and set aside. Save 3 or 4 strips for decoration.
5. Bring a large pan of water to the boil. Add the cabbage leaves and blanch for 40 seconds. Strain the leaves and plunge into cold water. Drain well.

6. Line an oiled serving dish with overlapping cabbage leaves, leaving any excess hanging over the sides. Spoon in alternate layers of the nut mixture and remaining cooked peppers, until the dish is almost full. Press mixture down firmly, after each layer.

7. Fold the leaves over the mixture to create a sealed parcel. Arrange the reserved red pepper strips over the top like parcel ribbons. Cover loosely with foil and bake at 180° c for 35 mins. Remove foil and return to oven for a further 10 to 15 mins until slightly browned.