

Nut Roast





Essential Nut Roasts are back! Organic, vegan, palm oil free and developed right here at Essential by our manufacturing team.

We've got three different nut mixes available; Sage and Apple, Cranberry, and Gourmet.

This simple recipe can be adapted to make nut roast balls, stuffing, or can be wrapped up in pastry to make a festive wellington! Here, we've used it to make a superb festive centrepiece, created by adding a layer of nuts and berries to the base of the tin.

Prep **15 mins**
Cook **30-40 mins**
Serves **6**

Ingredients:

- 500g of any of Essential Nut Roast Mix
- 250g warm water
- 200g of assorted nuts, seeds and dried berries (we used cashews, almonds, walnuts and cranberries)
- Sprig of rosemary, chopped to garnish

1. Mix together the warm water and Nut Roast Mix until well combined. Cover and rest for 10-15 minutes.

2. Preheat the oven to 180°C.

3. Add a layer of nuts, seeds and dried berries to the base of a greased baking tin.

4. Transfer the hydrated nut mix to the baking tin and bake for 30-40 minutes or until golden brown and cooked through.

5. Allow to cool slightly before serving.

