

Vegan Christmas Dinner

Recipes can be found on St John's website at stjohnsmuxton.wordpress.com

Starter

Fig, radicchio & roasted red onion salad with balsamic dressing – serves 2

Ingredients

1 large red onion sliced
Olive oil for roasting
1tsp maple syrup
Large handful of rocket leaves and same of baby spinach
1 radicchio head or similar red leafed salad if you cannot get radicchio
2 large figs cut into wedges

For the dressing

1tbsp balsamic vinegar
2tsp maple syrup
1tsp toasted sesame oil
1tbsp olive oil

Method

Heat the oven to 200C/180C fan/Gas 6. Put the onion in a roasting tin and drizzle with some olive oil and the maple syrup. Toss well, roast for 20-25 mins until softened and caramelised.

In a small bowl or jug, whisk together the dressing ingredients.

Plate up the rocket, radicchio and spinach first, then lay the figs on top and dot around the roasted onions. Pour over the dressing and toss well before serving.

Main

Chestnut & Cranberry Nut Roast – serves 4 or 5

Ingredients

Oil for frying – Rapeseed or Olive oil

1 Onion chopped

2 cloves garlic minced

Chestnuts – Vacuum packed – approx. 90g – roughly chopped

1tbsp plain flour

300ml Vegetable stock

60z/175g mixed chopped nuts – cashews, walnuts, almonds or any nuts you like

60z/175g breadcrumbs (can be made from slightly stale bread you have at home)

2-3 tbsp Soy Sauce (trust me – this works)

50g Frozen Cranberries or dried (but not sugar-coated ones as some are)

Flour for coating

Oil as above for basting whilst roasting

Method

Cook the onions in the oil until softened and not coloured. About 5 minutes. Add the garlic. Cook for a few minutes more.

Sprinkle the flour on top. Stir Well. Add the stock, stirring all the time. Bring the mixture to the boil and simmer slowly for two or three minutes. Stir in the chestnuts, nuts, breadcrumbs, cranberries, soy sauce and seasoning.

Turn the mixture onto a floured board and form a loaf shape with your hands. Coat evenly with flour on all sides and place onto an oiled roasting tin. Bake in the pre-heated oven, 190C/170C for fan ovens, for about 30-40 minutes, basting with oil from the pan or a little extra, to stop it drying out. I usually roast a few of the chestnuts, from the 90g, around the loaf while it is cooking, for the last 15 mins or so.

This freezes really well – just wrap in aluminium foil.

Dessert

Vegan Chocolate-Orange mousse – serves 2

Ingredients

340g Silken Tofu (can be found in chill cabinet of most major supermarkets)
100g Dairy Free Chocolate (usually in the Free from section)
4tbsp Maple Syrup
1tbsp Orange Liqueur
1tsp Vanilla Extract

Method

Blitz the silken tofu in a food processor or in a bowl using a hand blender until you have an airy mousse-like texture.

Melt the chocolate in a heatproof bowl over a pan of simmering water, ensuring the bowl does not touch the water or melt in a microwave proof bowl on a low setting in 1 minute bursts until almost melted, then stir to finish the melting process and mix. Slowly pour this into the tofu mix.

Stir in the maple syrup, liqueur and vanilla extract, then blitz again to ensure a silky-smooth mixture that is fully combined.

Spoon into ramekin dishes or pots, chill in fridge for at least 4 hours or overnight until set. This can be prepared the day before to save time on the day.

Sprinkle it with orange zest just before serving.