



## NUT ROAST & MUSHROOM GRAVY

*This is a fun & personal dish for us to include. Dave Robinson has been bringing this delicious roast to our family Thanksgiving for the past few years. Our family has always eaten it up, not leaving any leftovers, without knowing it was vegetarian! The roasted nuts and mushroom gravy are hearty together (and healthy) and it pairs great with a rich red wine like Savoia!*

### INGREDIENTS:

#### Nut Roast

- 1 large onion, chopped
- 2 sticks celery, chopped
- 1 leek, chopped
- 2 carrots, chopped
- 2 tbsp EVOO
- 1 lb mushrooms (any), chopped
- 1 cup white rice, cooked in vegetable broth
- 1 ½ cup mixed nuts, raw and unsalted
- 4 eggs, beaten
- ½ cup Parmesan, chopped
- 2 tsp dried thyme
- 2 tsp dried sage
- ½ cup fresh parsley

#### Mushroom Gravy

- 4 cloves garlic, minced
- 2 tbsp EVOO
- 1 lb mushrooms (any), chopped
- ½ cup red wine
- 3 tbsp flour



### METHOD:

**Nut Roast :** Sauté the onions, celery and leeks in EVOO until softened. Add the carrots and cook another 5 minutes. Add the mushrooms and cover the pan for 5 minutes, until the mushrooms begin to produce liquid. Remove the cover and turn off the heat.

Mix the cheese and herbs together in a separate bowl.

In a heavy pan, roast the nuts until they begin to brown. You may need to do this in batches. When the nuts have cooled, coarsely chop them and put them in a large bowl. In this order, stir into the nuts: rice, vegetables, cheese with herbs and finally the eggs.

Grease a loaf tin, then line with parchment paper, grease the inside of the parchment paper. Pack the nut mixture into the tin. Bake at 350°F for 45 minutes.

**Mushroom Gravy:** Sauté the garlic in EVOO. Stir in the mushrooms and cook until softened. Add the wine and stir in to deglaze the pan. Stir in the flour into the broth then stir into the pan. Cook for 10 minutes until it thickens.