

Alternative Christmas Dinner 1

Contributed by Administrator
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Chestnut Loaf

Ingredients:

- 10 oz. (275g) tin chestnut puree
- 1 lb. (450g) potatoes
- 1 medium onion, finely chopped
- 1 small turnip
- 4 oz. (125g) fresh breadcrumbs
- 1 tsp. dried sage
- 1 egg
- 1 tsp. dried basil
- salt and black pepper
- olive oil

Cooking Instructions:

- Boil and mash the potatoes, boil and mash the turnip and lightly fry the onion
- Pre-heat the oven to 345F, Gas Mark 4, 180C
- Mix together the potato, onion, turnip, chestnut puree, breadcrumbs and herbs
- Season to taste
- Lightly beat the egg and blend it into the mixture to bind it together
- Oil a 1 lb. (450g) loaf tin with olive oil and spoon in the mixture, spreading it evenly
- Bake in the pre-heated oven for one to one and a half hours or until firm

- Turn out on to a heated serving dish and serve hot in thick slices with your selection of festive accompaniments