

## Nut Roast made with Cornish Cheese

### Filling

1tbsp	Olive Oil
1	Onion, <i>finely chopped</i>
2	Carrots, <i>small diced</i> .
200g	Chestnut Mushrooms. <i>finely chopped</i>
400g	Butternut Squash, <i>small diced cubes</i>
4	Cloves of Garlic, <i>minced</i>
1tsp	Rosemary, <i>chopped</i>
1/2tbsp	Oregano, <i>dried</i>
1/2tbsp	Fresh Tyme, <i>finely chopped</i>
30g	Brazil nuts, <i>roughly chopped</i> .
30g	Almonds, <i>roughly chopped</i> .
30g	Cashew, <i>roughly chopped</i> .
30g	Hazlenuts, <i>roughly chopped</i> .
30g	Walnuts, <i>roughly chopped</i> .
180g	Roasted Chestnuts - <i>roasted and peeled, then roughly chopped</i>
1	Large Egg
60g	Stithians Cheddar Cheese, <i>small diced cubes</i>
60g	Cornish Yarg, <i>small diced cubes</i>
1tsp	Sea Salt
1tsp	Black Pepper
80g	Breadcrumbs

### Pastry

500g	Strong White Flour
120g	Vegetable Shortening ( <i>Trex</i> )
125g	Unsalted Butter
1tsp	Salt
175ml	Cold Water

### Method

#### **Make the pastry**

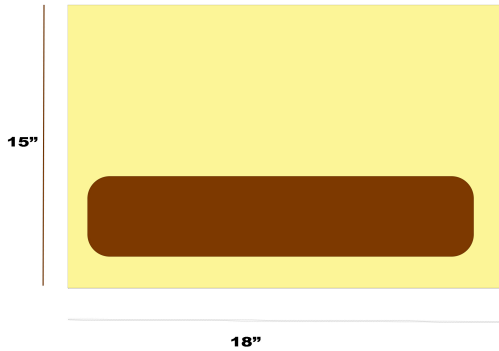
- Add the salt and flour to a food processor bowl
- Cube both of the fats and add this to the flour/salt
- Process until it resembles bread crumbs.
- Add the water and mix until it forms a dough
- This dough needs a good knead ! Knead until it becomes elastic.
- Cover in plastic wrap and chill for an hour

#### **Make the filling**

- Preheat the oven to 180°C Fan
- Heat the oil and sauté the onion, carrot. Cook until soft over a medium heat, approx 10 mins
- Add the mushrooms, butternut squash, salt and pepper, and cook for a further 10mins.
- Add the garlic, herbs and crumble in the mushrooms, cook for a further 5 mins.
- Add all the nuts to this mixture
- Then add the breadcrumbs and egg to mixture.

## Construction

- Remove the dough for the fridge
- Roll the pastry out to approx 18' x 15'
- Add the filling and form into a large sausage approx 15" shape close to one edge



- Fold over the pastry to over the filling. Seal the joins and ends
- Roll out off cuts and cut out some shapes if you wish. Wet with water and arrange on the top of pastry
- Brush the pastry with milk
- Bake on the middle shelf for approx 40 -45 mins, turn around half way through
- Once it is golden brown all over, remove from the oven and leave to cool on a rolling rack.