



A Fabulous Festive Feast by Nilesh Chavda

Mains

Grilled Cauliflower on a bed of Roasted Red Pepper

Ingredients:

Cauliflower steak

2 Medium Cauliflower (whole)
Half of Red & green Pepper(finely chopped)
Handful of Parsley leaves(finely chopped)
Zest of one lemon
¼ cup grated cheese(optional)
1 tsp mustard

Roasted Red pepper sauce

4 Red Peppers(halved, seed removed, roasted and skin removed)
4 medium Tomatoes (Roasted whole and skin removed)
6 Garlic cloves(roasted)
½ Lemon juice
Handful of Rosemary(finally chopped)
Handful of walnuts
1 tbsp corn flour
1 tsp soy sauce

Beetroot, Turnip(Or Kholrabi) & Blackcurrent Coleslaw

Ingredients:

3 medium beetroots (coarsely grated)
50 mg frozen black currants (defrosted)
Handful of mint(finely chopped)
2 Turnips (or Kholrabi) (coarsely grated)
2tsp honey/ maple syrup
Olive oil
1 Lime juice
1tbsp pomegranate molasses





Portobello Mushrooms with chestnuts

Ingredients:

6 Large Portobello Mushrooms
Handful of dill(finely chopped)
Handful of parsley leaves(finely chopped)

1 zest of orange
1 orange juice
1 tbsp balsamic vinegar
½ cup bread crumbs



10chestnuts(roasted and peeled)

Pizza style muffins with asparagus pesto

Ingredients:

Pizza Muffins

100gm plain flour
70gm maize flour
4 tablespoon polenta
½ tsp baking powder
1tbsp mixed herbs

20ml Olive oil
220ml milk(soya)
1tbsp Apple cider vinegar
5/6 sundries tomatoes(chopped)
10 pitted black olive (chopped)

Asparagus Pesto

10 steamed asparagus
1 garlic clove
Handful of almonds

1 lemon
80ml olive oil

