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# Chestnut and Nut Roulades Wrapped in Vegan Bacon

**Preparation time:** 45 min

**Cooking time:** 1 h

**Total time:** 2 h

**Difficulty:** medium

**Portions:** 4 People

## For the roulades

400 g bread dumpling bread

300 ml soya drink

4 tb soya flour

4 tb breadcrumbs

1 ts salt

1 pc onion

1 tb rapeseed oil

35 g chestnuts

50 g walnuts

15 g cranberries

15 g sage

15 g rosemary

Some kitchen twine

## For the purée

400 g parsnips

1 Bunch(es) flat-leaf parsley

200 ml soya drink

40 g vegan alternative to margarine

Some salt, pepper, nutmeg

## For the sauce

500 ml water

1 pc onion

1 ts rapeseed oil

1 ts tomato puree

2 pc bay leaves

3 pc allspice berries

2 pc cloves

Some salt and pepper

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## For the vegan bacon wraps

1. Tear the bread dumpling bread into small pieces.

2. Finely grind the walnuts in a food processor and roast in a pan without oil until golden brown. Add 275 millilitres of soya drink and bring to the boil. Mix the remaining soya drink with the soya flour and stir into the walnut drink. Pour over the bread and leave for a while.

3. Finely chop the rosemary needles, sage, onion, chestnuts and cranberries. Fry in a pan with oil and add to the diced pieces of bread. Knead into a homogeneous mixture.

4. Divide the mixture into 4 parts and shape each part into a dumpling roll in cling film. Twirl the ends of the sides to seal them well. Then wrap the roll in aluminium foil.

5. Cook in gently simmering water that is not boiling for 20 minutes.

6. Then remove the dumplings from the water, leave to cool and remove the foil.

7. Now wrap the dumplings with the vegan bacon and secure with kitchen twine.

8. Fry the vegan bacon wraps on all sides in a pan with oil.

## For the purée

1. Peel and roughly dice the parsnips, cover and simmer in salted water.

2. Finely chop the parsley.

3. Heat the soya drink and margarine.

4. Once the vegetables are cooked until soft, push through a sieve and leave the steam to evaporate briefly. Then press through a potato ricer or mash to a puree using a potato masher.

5. Stir the warmed soya drink and margarine mix into the purée. Season with salt, pepper and nutmeg. Fold in the

parsley and serve immediately.

## For the sauce

1. Finely dice the onion and fry in a little oil in a pan. Then fry the tomato puree with it.

2. Stir the sauce powder into the cold water and then pour into the pan. Add the spices, bring to the boil briefly and then reduce the temperature and simmer for at least 20 minutes.

3. Sieve before serving.