

Eggplant, Mushroom and Chestnut Vegan Holiday Loaf

Ingredients

- One large eggplant
- Oil, for cooking
- 8 ounces of mixed mushrooms (mix some of these- shiitake, oyster, crimini, button, portobella, porcini, etc.)
- One onion, diced
- 4-5 cloves of garlic, minced
- ½ cup chestnuts
- ½ tsp. rosemary
- 1 tsp. thyme
- Salt and pepper, to taste
- One pre-made 1 lb. pizza dough
- 1 tbps. soy milk

Steps

1. Preheat the oven to 400°F (200°C). Slice and skin the eggplant, and layer onto a lined baking sheet and sprinkle with salt. Cook for 20-30 minutes, or until soft.
2. In a skillet on the stove, heat a small amount of olive oil. Add the garlic and onions, and sauté until fragrant. Next add the mushrooms, and cook for a few minutes until they have released their moisture.
3. Add all the ingredients (eggplant, mushroom mixture, nuts, and herbs) to your food processor, and around 30 times, or until it is minced (but not pureed). Set aside.
4. Preheat the oven to 425°F (220°C), and prepare a baking tray with a silicone mat. On a clean, floured surface, roll out your pizza dough until it is roughly 10 x 20 inches. Add the filling to the center of the dough, making sure to keep about 2 inches clear round the edges. Make cuts down the sides of the dough, making sure you create an equal number on each side. Fold over the top and bottom edges, and then start braiding at the end furthest from you by pulling down one strip, and pulling the strip across from it over the first piece. Continue until you've reached the end of the loaf. Use a brush to gently coat wash the dough with vegan milk, and place on the prepared baking sheet.
5. Put in the oven, and cook for 25 minutes, or until golden brown.

