**Mushroom, Rosemary and Sage Nutloaf**

1/3 cup Almonds

1/3 cup Cashews

1/3 cup Walnuts

500 g Firm tofu, crumbled

2cups Cooked brown rice

1 Onion, finely chopped

2 Garlic cloves, finely chopped

10 Medium mushrooms, finely chopped

1 tbsp Fresh rosemary,

1 tbsp finely chopped Fresh sage, finely chopped

3 tbsp Tamari

Pepper

Vegan mushroom onion gravy (see recipe)

1. Heat the oven to 180°C and line a rectangular loaf tin with baking paper. Ensure all sides are lined and that there is plenty of paper overhanging the tin to fold over and enclose the top.
2. Place the nuts into a food processor or high powered blender and blend until they look like breadcrumbs or a course flour, then place in a large mixing bowl.
3. Place in a food processor or high powered blender - the tofu and cooked rice and process until they resemble a “ricotta” consistency (like a paste).
4. Add the tofu and rice “ricotta” to the nuts and mix well.
5. Heat a frying pan on a high heat. Add the onions and garlic. Dry sauté (no oil) until translucent. Add the mushrooms, rosemary and sage.
6. Saute until the mushrooms are soft. Add all the sautéed vegetables to the tofu, rice and nut mixture. Add the tamari and mix well. Season with salt and pepper to taste.
7. Spoon the mixture into the lined loaf tin, push down so it's packed tight. Fold over the excess baking paper to completely cover the top of the mixture. Bake for 1 hour and 15 minutes, remove from the oven and let stand for 15 minutes before slicing.
8. Turn the roast out onto a chopping board or platter. With a sharp knife, cut into 8 thick slices. To prevent crumbling, cut straight down in one smooth slice (don’t saw). If you saw or cut too thin it will crumble. Serve with vegan gravy. Note: You can make a few days before Christmas, leave it in the tin and then reheat in the oven for 20 minutes then slice. Or slice, heat in the oven or microwave. The slices are also super good grilled on the bbq or made into burgers. They are great served hot or cold.