



# Vegan Lentil Wreath



This beautiful vegan lentil wreath is the perfect festive centrepiece for your vegan Christmas spread. Packed with hearty ingredients like lentils, mushrooms, and chestnuts, this vegan lentil wreath is full of flavour and texture, with warming herbs like sage and rosemary adding that classic holiday feel.

<b>Course</b>	Dinner, Main Course
<b>Cuisine</b>	British
<b>Keyword</b>	autumn vegan, plant based, plant based christmas, savoury vegan, vegan, vegan christmas
<b>Prep Time</b>	1 hour
<b>Cook Time</b>	1 hour
<b>Total Time</b>	2 hours
<b>Servings</b>	8
<b>Calories</b>	346kcal

## Ingredients

### For the fruit topping:

- 150 g mixed dried fruit such as cranberries, currants, sultanas and apricots
- 3-4 maraschino cherries chopped

### For the lentil wreath:

- 3 tbsp ground flax or chia seeds
- 1 large brown onion chopped
- 2 large carrots diced
- 400-500 g mushrooms chopped
- 1 red pepper capsicum, diced
- 4 garlic cloves finely chopped (or to taste)
- 5 sage leaves finely chopped
- 2 sprigs of rosemary finely chopped
- 2 tsp dried thyme or Italian herb mix
- 2 x 420g tins of brown lentils drained (or about 3½ cups of cooked lentils)
- 200 g chestnuts cooked
- 110 g rolled oats or quick oats
- 60 g tomato purée paste
- salt and pepper to taste
- olive oil as needed

### To decorate:

- 80 g cranberry or lingonberry jam
- store-bought or homemade vegetable crisps
- fried sage leaves

## Instructions

1. Add the dried fruit to a heatproof bowl and cover with boiling water. Soak until plump.
2. Line the base of a large ring cake pan with baking paper and brush the sides with olive oil. If you don't have a ring cake pan, you can use a 25cm (10in) cake pan and place a small round ramekin in the middle.
3. In a small bowl, mix together the ground flax/chia seeds with 120g (½ cup) of water. Set aside to thicken.
4. Heat olive oil in a large saucepan on medium heat. Add the onion and cook until softened. Add the carrots and cook for 5 minutes. Raise the heat to medium-high. Add the mushrooms, pepper, garlic and all of the fresh and dried herbs. Cook until the mushrooms and veg have softened. Remove the pan from the heat and let cool slightly.
5. Preheat the oven to 180°C/Gas Mark 4.
6. If you're using rolled oats, pulse them in a food processor until they're broken down and are similar in consistency to quick oats.
7. Add the flax mixture, cooked veg, lentils, oats, chestnuts, tomato purée and flax seed mixture to a food processor. Process for 30-60 seconds, or until the mixture sticks together. Make sure you leave some chunks for texture. Taste and season the mixture with salt, pepper and extra herbs, as desired.
8. Drain the dried fruit and mix it with the cherries. Arrange the fruit on the bottom of the cake pan. Spoon the lentil mixture on top and press down firmly. The wreath should be very compact.
9. Bake the wreath for 50-60 minutes or until the top is crispy and it's slightly firm to the touch. If the wreath browns too quickly, cover the cake pan with aluminium foil or a light baking tray.
10. Allow the wreath to cool in the pan for at least 20 minutes. Run a spatula along the sides to release the wreath. Place a serving plate on top of the cake pan and invert the pan to remove the wreath.
11. If desired, brush the wreath with jam and top it with vegetable crisps and fried sage.

## Notes

TIP: To make this wreath in advance, assemble the wreath in the cake pan and refrigerate it until needed. You can bake the wreath straight from the fridge, but it may take 10 minutes more as the wreath will be cold.