

Graduation Potatoes

These potatoes are a version of the recipe developed in the 2018 Vegan Chef Graduation Training. The very competent grad chefs put on a 4 course lunch for 70 guests for their graduation ceremony, these potatoes were developed by them. If you don't have a food ring you can bake the potato in a baking dish and serve it in one dish rather than individually.

Ingredients

1 kg potatoes peeled and roughly cut
½ cup cashew cheese
¼ cup vegan butter
Salt and pepper
1 tbsp oil

Method

1. Cook the potatoes until tender in a saucepan of salted water.
2. Mash the potatoes and stir in the cashew cheese, season with salt and pepper.
3. Oil the inside of the food ring and place the ring on a baking tray lined with baking paper. Fill the food ring with the mashed potato and then slide the food ring off. You may need to lift the food ring up a bit and push the potato out. Repeat process until all of the mash is molded.
4. Cover the top of each mashed potato stack with the vegan butter.
5. Place in a 190°C oven for 20 to 30 minutes or until brown and crisp on top.

Tempeh Stuffing Balls

Ingredients

300g tempeh crumbled	Salt and pepper to taste
1 cup bread crumbs or rice crumbs or toasted bread (crumbled)	2 tsp lemon juice
6 sage leaves finely chopped	¼ cup water chestnuts or macadamia nuts chopped
1 onion and 2 garlic cloves fried for 4 minutes in a splash of oil	3 tbsp plant milk

Method

1. Mix everything together in a bowl.
2. Shape into balls or place in a baking dish.
3. Bake the balls of stuffing mix in a dish in the oven for 30 minutes or until browned.

Mushroom Gravy

<https://www.veets.com.au/blog/mushroom-pepper-sauce>

Greens

Green veg of your choice, steamed and then lightly salted and drizzled with balsamic vinegar.



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