

LAYERED CASHEW LOAF

1 Tbsp margarine
1 large onion, sliced
225g cashew nut pieces
100g bread (with crusts removed)
garlic

200ml water or vegetable stock
½ tsp salt
1 tsp basil
½ tsp ground nutmeg
1 Tbsp lemon juice

Line a loaf tin with greaseproof paper, grease it and put aside.

Melt margarine in saucepan, add the onion and sauté for five minutes until tender but not browned. Remove from heat.

Put the cashew nuts, bread and garlic into a food processor and process until medium- fine, then transfer to a bowl so it does not over process.

Add to the bowl the onion mixture, and the remaining ingredients of water, salt, basil, nutmeg and lemon juice. Stir well using a spoon and put aside.

