

Chestnut Bourguignon Pie



Preparation time: 15 mins

Cooking time: 45 mins

Serves: 4-6

Profitability:

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Ingredients:

110g dried chestnuts, soaked for 6-8 hours

2 bay leaves

1 sprig fresh rosemary or 1tsp / 5ml dried rosemary

210ml vegetarian / vegan red wine

300ml vegetable / vegan stock or water

25g butter or soya margarine

8 small pickling onions or shallots, peeled

110g chestnut mushrooms, wiped

50g button mushrooms, wiped

10ml Dijon mustard

30-45ml tamari or soy sauce

Freshly ground black pepper

Fresh parsley, finely chopped

225g vegetarian / vegan puff pastry, thawed if frozen

Steps:

Pre-heat the oven to 200oC. Place the soaked chestnuts, herbs and 5floz of wine in a saucepan with vegetable stock to cover and cook until just tender, approximately 50-60 minutes

Drain the chestnuts, reserving the liquid

Melt the butter or margarine in a frying pan and saute the onions until lightly browned

Add the mushrooms and cook for a further 4-5 minutes

Add the chestnuts, the remaining red wine and sufficient chestnut cooking liquor to cover

Bring to the boil and simmer for 20-30 minutes to reduce the liquid a little

Stir in the mustard, tamari and black pepper to taste. Cook for a further 5 minutes

Check seasoning and consistency and adjust as necessary

Spoon the mixture into a pie dish. Roll out the pastry on a floured surface and place on top of filling

Bake for about 20 minutes until golden