

Chestnut & Butter Bean Wellington



Serves: 4-6

Profitability:

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Ingredients:

PASTRY

500g vegan puff or shortcrust pastry, in a block

Flour, for rolling out

INNER FILLING

50g sun-dried tomatoes (oil reserved) drained & chopped

1 onion, chopped

300g cooked chestnuts, mashed

400g tin butter beans, drained & mashed

2 tsp fresh thyme leaves, chopped

50g ready-to-eat prunes, chopped

1 tsp mild curry powder

100g mixed nuts, chopped

Salt and pepper

OUTER FILLING

400g mixed mushrooms, chopped

2 cloves garlic, finely chopped

2 tsp soy sauce

200g frozen spinach

1 lemon, juice & ½ zest

TO GLAZE

2 tbsp soya milk

Steps:

PASTRY

Preheat the oven to 180°C. Roll out the pastry to a rectangle measuring 40cm x 30cm. Cover and refrigerate until needed

INNER FILLING

Heat a little of the sun-dried tomato oil (save some for later) in a large frying pan and gently fry the onion for 5 minutes. Add the remaining ingredients, except the seasoning, and cook for 10 minutes on a low heat, stirring often until dry and holding together

Season to taste and set aside to cool

OUTER FILLING

Fry the mushrooms and garlic for 5 minutes in tomato oil

Add the soy sauce, spinach, lemon zest and juice and cook for 10 minutes, or until all of the moisture has evaporated. Allow to cool

TO ASSEMBLE

Line a baking sheet with greaseproof paper and transfer the pastry to it. With the long edge facing you, use the back of a table knife to lightly mark the pastry in half horizontally, giving two long rectangles. Place the inner filling in the top rectangle, leaving a 3cm border around the edges, and form it into a sausage shape. Pat the mushroom and spinach layer all over the filling to form the outer filling

Brush the pastry borders with a little water. Fold the lower half of the pastry over to enclose the fillings and press all around to seal, then crimp the ends with a fork. Brush with the soya milk and bake for 45 minutes or until golden

Serve with trimmings of your choice