



Wild Mushroom and Spinach Wellington

By [Astbury Manor](#) Head Chef- Emilio

Ingredients:

Puff pastry sheet 20cm by 8cm

500g selection of chopped wild mushrooms

1tsp of garlic puree

1 large finely diced onion

400g mixed chopped nuts

1 sprig of chopped rosemary

3 sprigs of thyme flowers

1tsp of wholegrain mustard

1tsp white wine

2tbsp of cream

50ml veg stock

2tbsp of vegetarian gravy granules

1 large red pepper finely diced

Method:

1. In a hot pan sear the onion and pepper with thyme, rosemary and garlic until golden in colour.
2. Add the mushrooms and stir until coloured.
3. De-glaze the pan with white wine and reduce on a high heat until the alcohol cooks out.
4. Add the spinach followed by the veg stock and stir for 2 minutes.
5. Add the cream and turn down to a low simmer.
6. Add the chopped mixed nuts followed by the wholegrain mustard and cheese and stir in.
7. Add the gravy granules while stirring until the mixture becomes thick and then place on a large baking tray and spread out 1 cm in height to chill down and thicken.
8. Once slightly cooled using the egg yolk, coat the outside of the puff pastry in egg wash and then gently place the mushroom mixture on one side of the puff pastry as if you were making a sausage roll and then tightly fold over the puff pastry ensuring you are trapping as little air as possible.

200g of shredded spinach

1 large egg yolk

100g of grated cheese

9. Using a fork press the edges firmly down and then score the pastry on top and glaze with the remainder of the egg wash.
10. Pick some thyme flowers and sprinkle over the top and then bake for 20-25 minutes until golden.
11. Rest for 15 minutes before slicing.

