

Beetroot & Blue 'Cheese' Wellington



Ingredients (serves 2):

- 1 tablespoon olive oil
- 1 garlic clove, finely chopped
- 1 red onion, peeled and chopped
- 100g mushrooms, sliced
- 40g vegan blue "cheese"
- 30g walnuts, finely chopped
- 200g read-rolled puff pastry
- 1 teaspoon Dijon mustard
- 2-3 whole beetroots, cooked and halved
- Dairy-free milk for glazing

Make:

1. Preheat the oven to 200°C.
2. Heat the oil in a large frying pan over a high heat. Add the onion and fry for 2-3 mins until soft.
3. Mix in the mushrooms, season with salt & pepper, add the garlic and cook for 5 mins.
4. Transfer the mushroom mixture to a mixing bowl and leave to fully cool.
5. Add the blue cheese and walnuts to the mixing bowl and mix well.
6. Unroll the pastry and trim off a thin strip to use for decoration. Leave the pastry on its paper as this will make it easier to handle in future steps.
7. Spread over the mustard, followed by the mushroom mixture, leaving a 2-3cm border around the edge.
8. Place the beetroot halves in a line across the middle of the pastry.
9. Roll the pastry until the filling is completely enclosed, then seal the edges.
10. Brush the top of the roll with dairy-free milk to glaze,
11. Decorate with pastry shapes (use a cookie cutter).
12. Bake in the oven for about 30mins until golden.

