



MUSHROOM SMOKED SHEESE EN CROUTE

Prep. time 10-15 minutes | Cooking time 30 minutes | Preheat 180°C | Serves 4

The pictures alone can't convey how sumptuous this vegan en-croute recipe really is – it's another of our favourites and a perfect way to use our Smoked style Sheese to give a dish that smokey, umami *je ne sais quoi*. With crisp, flaky pastry parcels and a delicious filling this is a highly recommended vegan recipe.

Ingredients

200g block of Smoked Style Sheese
425g block of puff pastry
1 medium white onion
4 gloves of garlic
350g mushrooms
200g spinach
100g cashew nuts
3 tablespoons of cranberry sauce
Salt and pepper to taste
A splash of soya milk to glaze pastry



Cooking Method

Preparation

Finely dice the onion and garlic. Half or quarter the mushrooms depending on size (you want them quite chunky as they will cook down). Roughly chop the cashew nuts. Wash and pat dry spinach. Grate Sheese.

Method

In a pan over a medium heat, heat two tablespoons of oil. Add the onion and garlic and sweat gently for a couple of minutes until soft, but not brown. Add mushrooms and sweat until almost cooked (do not cook all the way as they will continue to cook in the pastry in oven). Add spinach and cook for 1-2 minutes, until just wilted.

Remove pan from heat, stir in cranberry sauce and salt and pepper to taste. Allow mixture to cool completely and add cashews and most of the Sheese (save a handful for later).

While the mixture is cooling, preheat your oven to 180°C and lightly grease a baking tray with oil. Roll pastry to about 3mm thickness and divide evenly into 4 sections.

Divide mixture evenly onto the four pastry squares, and working from the outside of the pastry, pull all the edges into the middle until they join and form to make a parcel and crimp tightly. Press down slightly to make a round parcel, place on baking tray seal side down.

Brush with a little soya milk and top with the remaining Sheese and bake for 30-35 minutes or until golden brown.

Serve with seasonal vegetables or a crisp salad. Mixture can be made the day before and kept in the fridge until required.