



COOKING PASSION SINCE 1877



MINI BEETROOT WELLINGTONS

Makes: 20

Preparation: 30 minutes

Cooks: CircoTherm 180°C, 12-15 minutes



INGREDIENTS

1tbsp olive oil
500g chestnut mushrooms,
roughly chopped
2 cloves of garlic, finely chopped
2 sprigs of thyme, leaves only
320g ready rolled, **all butter puff pastry**
60g **walnuts**, toasted, cooled and
roughly chopped
100g **creamy blue cheese**
10 cooked & peeled baby beetroot,
halved
1 egg, beaten

Allergens highlighted in **bold**.

PREPARATION

1. Preheat your oven to 180°C CircoTherm.
2. Heat the olive oil in a large sauté pan and add the mushrooms, garlic, and thyme. Cook over a medium heat. Keep going until the mushrooms have released their liquid, then this has evaporated so they're almost dry. Remove to a mixing bowl to cool.
3. Whilst the mushrooms are cooling, prepare the pastry. Roll out the sheet to twice its original width and cut 20 circles using an 8cm round cutter and 20 using a 6cm round cutter.
4. Returning to the cooled mushroom mixture, add the chopped walnuts and crumble in the blue cheese. Mix until combined.
5. Place a scant teaspoon of the mushroom mixture into the middle of each of the smaller pastry circles. Cover with a beetroot half, domed side up, then brush around the edge with beaten egg. Cover the parcel with larger pastry circle, then crimp the edges with a fork to seal.
6. Brush the surface with egg wash. Repeat with the remaining pastry circles and filling.
7. Bake in the middle of the preheated oven, for 10 minutes, until golden and puffed.

