Mini Vegan Beet Wellingtons

6 pieces

INGREDIENTS

6 small beets
2 vegan puff pastry sheets
1 shallot
1 clove garlic
100 g brown mushrooms
2 tbsp margarine
50 g hazelnuts
10 g thyme
salt
pepper

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METHOD

1. Preheat the oven to **180°C Circo Roasting®**. Rinse the beets well and place in a baking dish covered with salt (the entire dish should be covered). Bake for approx. 40 min. Then, remove the beets while keeping the oven on, and let sit until cool enough to handle. Peel chilled beets with a paring knife.

2. In the meantime, peel and finely dice shallots and garlic. Cube brown mushrooms. Melt half of the margarine in a frying pan on **Induction Hob heat setting 6** and sauté the mushrooms, shallots, and garlic for approx. 10 min.

3. Transfer hazelnuts to a pan on **Induction Hob heat setting 6** and toast until aromatic. Pulse toasted hazelnuts in a food processor until finely ground and mix with the mushroom mixture and thyme leaves. Season with salt and pepper to taste.

4. Roll out the puff pastry sheets and cut into equal-sized circles, according to the size of your beets. Place one tablespoon of the mushroom mixture into the centre of each circle and place a beetroot on top. Fold puff pastry around the beet and seal. Place with the sealed side down on a baking sheet lined with parchment paper. In a pan on **Induction Hob heat setting 6** melt the remaining margarine and brush each Wellington. Bake at **180°C Circo Roasting®** for approx. 30 min., or until golden brown. Once ready, serve and enjoy!