

Mushroom Wellington with Creamy Pesto Fauxmage

This flaky, decadent pastry makes a fantastic side for a traditional Thanksgiving dinner or a hearty main for a vegan celebration.

Ingredients-

1 roll puff pastry- (regular, or Tenderflake brand is vegan) Follow directions on package for thawing

Filling

2 medium portobello mushroom caps- 1/2 inch slices(to be roasted with sauce ingredients)

2 tsp olive oil

1 medium sized onion- chopped

1 package(170g) cremini mushrooms- coarsely chopped

3 cups fresh spinach- chopped

1 tsp balsamic vinegar

1/2 tsp salt

2 cloves garlic- minced

1/2 cup walnut pieces

1 tsp fresh thyme

1 tsp fresh rosemary- chopped

3-4 tablespoons Creamy Pesto Fauxmage

Black pepper to taste

*Options- Creamy Herb and Baked Feta are wonderful in this pastry as well!

Roasted Tomato Sauce

4 shallots- cut in halves

1 package(170g) cremini mushrooms- cut in halves

2 tsp olive oil

4 medium tomatoes-stems removed, sliced in half

1/4 cup walnuts

1 and 1/2 tsp salt

1/2 tsp black pepper

2 tsp miso paste(or 2 tsp soya sauce)

1/2 tsp fresh thyme

2 tsp balsamic vinegar

2 tbsp Creamy Pesto Fauxmage

Directions-

***make sure all filling ingredients are cool before placing on pastry

Heat oven to 400 degrees F.

-Toss Portobello slices, cremini mushroom halves and shallots in olive oil and place on lined baking sheet

-spread a bit of olive oil on lined baking sheet and place tomato halves cut side down.

-roast all for 35 mins

- put Portobello slices aside for filling

- Place the rest in a blender and add all other sauce ingredients

- Blend until very smooth

Filling-

-in a pan, heat olive oil on medium

- add chopped onion and sauté for 3 mins
- add mushrooms, chopped spinach, balsamic, salt and garlic and saute for another 4-5 mins until water has evaporated

Assemble-

- Unroll puff pastry and place on lined baking sheet
- spread Fauxmage lengthwise along the centre in a 3-4 inch wide stripe- be generous!
- leave one inch of bare pastry at each end
- spoon on spinach and mushroom filling to cover Fauxmage
- Cover with roasted Portobello slices in rows(see photo)
- sprinkle on walnut pieces, thyme and rosemary
- fold one side of pastry over filling, then fold the other side on top
- pinch open edges closed to seal
- carefully turn pastry over so that seam is on bottom
- brush pastry with soy milk or equivalent
- score pastry with sharp knife several times across the top
- bake for 30 mins or until golden brown

Serve-

- gently heat sauce on the stove
- I like to pour some sauce on each plate and place Wellington slices on top but feel free to pour it on top!

I hope you enjoy this recipe as much as I do.

Have a wonderful Thanksgiving/Feast/Celebration/Food adventure- Jxo