KIKKOMAN

Mushroom Wellington

Total time **120 mins** **15 mins** preparation time **45 mins** cooking time **60 mins** cooking time

INGREDIENTS

4 portion(s)

1 tbsp	oil
500 g	chestnut mushrooms, chopped
1	red onion, sliced
3	garlic cloves, chopped
150 g	pre-cooked chestnuts, chopped
100 g	spinach
2 tbsp	Kikkoman Naturally Brewed Soy Sauce
1 tbsp	chopped sage
0.25 tsp	pepper
375 g	sheet ready roll puff pastry
	Milk, for brushing

PREPARATION

Step 1

Add the oil to a large pan over a medium heat, then add the mushrooms and onions. Cook for approximately 10 minutes until the moisture evaporates.

Step 2

Stir in the garlic, chestnuts, spinach, soy sauce, sage and pepper. Cook for a further 4 minutes, stirring often until dry.

Step 3

Allow the mixture to cool, then roll in cling film in a log shape and refrigerate for at least 1 hour.

Step 4

Heat the oven to 200C. Line a baking sheet with baking paper. Unroll the puff pastry and unwrap the filling from the clingfilm. Place the filling onto the pastry and brush the edges with water. Fold the pastry around the filling, trimming away any excess pastry and pressing the seams to seal.

Step 5

Place the wellington with the seam side down on the baking tray. Use a sharp knife to score the pastry. Brush the pastry with milk, place in the oven and bake for 30 minutes or until the pastry is golden.