



## A Celebration Pie Mushroom and Chestnut Filo Pie

The festive season is a time to celebrate, to come together to share food and be together. This pie is full of festive flavour with the chestnuts and nutmeg and will look like a showstopper served at any Christmas or end of term party.

**Organisation and skill:** ★★★ **Cost:** £££ **Equipment:** 🍴🍴

**Community involvement:** Community involvement: children under supervision, young adults,

### Ingredients

- 2 leeks - washed, trimmed and sliced
- 2 tbsp olive oil or rapeseed oil
- 2 cloves garlic - peeled and crushed
- 750g mushrooms - wiped clean and sliced
- 150ml vegetable stock (cube made up with 150 ml boiling water)
- 200g cooked chestnuts - roughly chopped
- Few sprigs of fresh thyme or 1 tsp dried thyme
- Salt and pepper
- Pinch grated nutmeg
- 2 teaspoons cornflour
- 100ml crème fraiche
- 4-6 sheets filo pastry

### Equipment

- Chopping board
- Sharp knife
- Frying pan
- Small bowl
- Pastry brush
- Ovenproof dish
- Spoons



# How to make it

- 1 Heat the oven to 190°C/Gas 5
- 2 Heat the oil in a frying pan for a few seconds then add the leeks and garlic. Cook gently for 3-4 minutes until softened but not brown. Add the sliced mushrooms and stir-fry on a medium/high heat for another 3 minutes.
- 3 Add the vegetable stock to the frying pan, turn down the heat and simmer for 10 minutes until the liquid has almost evaporated. Stir in the chestnuts and thyme leaves. Season with salt, pepper and nutmeg.
- 4 In a small bowl, blend the cornflour with a little water to make a paste.
- 5 Stir this into the vegetables along with the crème fraiche and bring to the boil stirring all the time.
- 6 Transfer this mixture to an ovenproof dish.
- 7 Brush the filo pastry sheets with oil, gently scrunch them up and place on top of the mushroom mixture and scatter with the remaining thyme to make a pastry lid.
- 8 Bake for 20-25 minutes until the pastry is a deep golden-brown colour and crisp. Serve with steamed spinach or broccoli.



 190°C/Gas 5  20-25 mins



## Allergy aware:

This recipe contains flour, stock and crème fraiche.

Allergies to chestnuts are unusual and they are not included in the 'top 14' major food allergens.

There are hundreds of different seeds and foods with "nut" in the name. They often cause concern for people with peanut or tree nut allergies because of their names. Chestnuts don't contain the same protein as peanuts or tree nuts and it's far less common to be allergic to them. However, they can sometimes cause allergies so if you think you might have an allergy to one of these foods, speak to your GP or allergy specialist if you are unsure.

## Recipe hints and tips

If you can't get hold of cooked chestnuts, or want to reduce costs you could substitute with the same amount of roasted sweet potato, butter beans or chopped pecan or hazelnuts – just remember to check any nut allergies if you swap for nuts.

A mixture of mushrooms makes it more interesting.

Serve with a green vegetable like broccoli to boost nutrition and add colour on the plate.

The filling can be made ahead of time and stored in the fridge but add the filo pastry immediately before baking.

Cooked chestnuts can be found vacuum packed in the supermarket when not available fresh.

**Storage:** This recipe is best served immediately but will keep in a sealed container, refrigerated overnight.

**Portion wise:** serves 4-6.

## Cooking and sharing together

This is a showstopper of a pie and deserves a celebration – why not make it for a Christmas party or event when you get your community or school together?

If you have any filo pastry left you could make little sweet parcels with jam and dust with icing sugar.



Monday 30th October - Friday 24th November

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