

Mushroom and Chestnut Filo Pie

Serves 4-6



Ingredients (allergens in bold)

- 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 150ml 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**

Method

1. 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.
2. 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.
3. In a small bowl, blend the cornflour with a little water to make a paste. Stir this into the vegetables along with the **crème fraiche** and bring to the boil stirring all the time. Transfer this mixture to an ovenproof dish.
4. Brush the sheets of filo pastry with a little oil, gently scrunch them up and place on top of the mushroom mixture to make a pastry lid.
5. Bake the pie at 200°C, Gas 6 for 20-25 minutes until crisp and golden.



Equipment

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

Recipe notes and tips

- Use butterbeans instead of chestnuts to make it cheaper.
- 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.