

ROASTED PORTOBELLO MUSHROOM, PECAN, AND CHESTNUT WELLINGTON

Ingredients

For mushrooms:

3 to 4 large Portobello mushrooms (1 1/2 pounds total), stemmed
2 garlic cloves, sliced
1 tablespoon fresh thyme
2 tablespoons fresh rosemary
2 tablespoons extra-virgin olive oil
1/2 teaspoon fine salt
1/4 teaspoon freshly ground black pepper

For assembly:

14 oz puff pastry dough, defrosted
2 Tbsp heavy cream

For the filling:

1 Tbsp extra-virgin olive oil
1 large yellow onion, thinly sliced
6 garlic cloves, chopped
1 Tbsp fresh rosemary, chopped
1 tsp fresh thyme, chopped
2 Tbsp dry white wine
1 tsp dark brown sugar
1 cup pecans
7 oz (1 1/4 cup) chestnuts (cooked, peeled)
1 1/3 c fresh white breadcrumbs
2 tsp toasted sesame oil, plus more as needed
1 tsp fine salt, plus more as needed

Directions

- 1. Prep mushrooms:** Position a rack in the middle of the oven and preheat to 350 degrees. Line a large sheet pan with parchment paper.
- 2.** Use a teaspoon to gently scrape off the dark gills from the underside of the Portobello caps. Arrange the caps, gill side up, on the sheet pan; scatter with the garlic, thyme, and rosemary; then drizzle with the olive oil. Sprinkle with salt and pepper.

Source: *Washington Post* newspaper

ROASTED PORTOBELLO MUSHROOM, PECAN, AND CHESTNUT WELLINGTON

Directions, cont.

3. Roast for 10 to 15 minutes, or until the mushrooms are browned and tender but still holding their shape. Let cool, then tip off and drain any collected liquid. Transfer the mushrooms to a plate.
4. Once the sheet pan cools, wipe it off and replace the parchment with a fresh piece of parchment paper.
5. **For the filling:** In a medium skillet over medium heat, heat the oil until shimmering. Add the onion, garlic, rosemary, and thyme. Reduce the heat to medium-low and cook, stirring frequently, until the onion is very soft and starting to brown, about 15 minutes. Pour in the wine, and stir in the sugar until it has dissolved. Cook for another 2 to 3 minutes. Transfer the mixture to a large bowl.
6. In a food processor, combine the pecans and chestnuts, and pulse until reduced to small pieces. Transfer to the bowl with the onion mixture, along with the breadcrumbs, sesame oil, and salt.
7. Cut the mushrooms the mushrooms in half, and reserve all but one of the halves to form the center of your Wellington. Cut the remaining half into small chunks and add those to the bowl with the filling. Use your hands to thoroughly mix the filling. Taste, and add sesame oil and/or salt as needed.
8. **To assemble:** Position a rack in the middle of the oven and preheat to 350 degrees. Lightly flour a large piece of parchment paper.
9. Roll out the puff pastry dough on the parchment paper to form a 10-by-14-inch rectangle that's about 1/8-inch thick. Trim the edges of the dough to make it tidy; reserve the excess for decorating the top of the Wellington.

ROASTED PORTOBELLO MUSHROOM, PECAN, AND CHESTNUT WELLINGTON

Directions, cont.

10. Spoon half of the filling mixture lengthwise down the center of the dough and spread it out evenly, leaving a border of 2 to 3 inches all around. Arrange the Portobello halves evenly over the mixture down the middle of the dough, then cover with the remaining filling. (You may have more filling and/or mushrooms than you need; save them for another use.)

11. Brush the borders of the dough with a little cream. Fold over the ends and sides to wrap the dough around the filling. (Use the parchment paper to help if needed.) The dough should overlap in the middle; stretch it gently if needed. If there is a gap, use your excess dough to cover it, using cream to hold it in place. Use the parchment paper to lift the Wellington onto the prepared sheet pan, turning it over so the seam is on the bottom. Brush the dough with more cream and use the trimmings to make stars, leaves, or other decorative shapes, and place them on the top, brushing them with cream.

12. Bake for 60 to 75 minutes, or until the Wellington is puffed, golden brown and heated through. Let cool for at least 10 minutes. Cut into thick slices and serve warm or at room temperature.

Substitutions: To make this recipe vegan, use a vegan puff pastry, such as Pepperidge Farm, and nondairy milk to seal the pastry.

Tip: Mushrooms and filling may be made and refrigerated separately up to 5 days in advance; filled and unbaked Wellington may be prepped and refrigerated up to 2 days in advance.

Serves 8 to 10

Source: *Washington Post* newspaper