



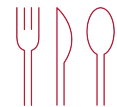
# Mushroom Wellingtons



DIFFICULTY: MEDIUM



PREPARATION TIME: 30-40 MINUTES COOKING TIME: 35 MINUTES



SERVES: 4

## Ingredients

**4 Portobello mushrooms approx 10 diameter, stalks removed**

**50g butter**

**1 leek, washed and white section only sliced**

**2 cloves garlic, crushed**

**120g bag baby spinach**

**1/4 cup semi sundried tomatoes chopped**

**2 tbsp chopped fresh oregano**

**2 tbsp shredded Parmesan**

**2 tbsp toasted pine nuts**

**Salt and pepper , to taste**

**80g double brie, cut into 4 chunks**

**4 sheets frozen puff pastry thawed**

**1 egg, lightly beaten for glazing**

**Green salad or steamed greens for serving**

## Method

To begin making your mushroom wellingtons, preheat the oven 200°C [CircoTherm®](#).

Place the mushrooms, stalk side up onto a greased tray and bake for 10 minutes. Drain off any excess liquid. Cool

Heat the butter in a large fry pan and sauté the leek and garlic on a medium to high [induction setting](#) 7-8 for 3-4 minutes until softened, add the spinach, tomatoes, oregano, Parmesan, pine nuts and seasonings and cook another 3 minutes until the spinach has wilted. Cool .

Cut 2 x 15cm circles from a sheet of pastry. Place one circle onto a greased oven tray. Place a mushroom, stalk side up into the centre of the pastry and top with a chunk of brie then 1/4 of the spinach mixture to form a mound.. Glaze the outside edge of the pastry with a little egg then top with another circle of pastry. Ease the top sheet down to meet the pastry below and press the edges together to seal. Use a sharp knife to make small cuts around the outside of the pastry to form a decorative edge. Repeat with remaining pastry, mushrooms, brie and filling to make 4.

Cut a decorative pastry mushroom for each parcel from the scrap pastry and place on the top of each parcel. Glaze each with egg,

Bake for 15 minutes or until puffed and golden. Serve the mushroom wellingtons immediately with a green salad.

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