

# Mushroom Wellington

Serves 8-10

Time 1 hour 20 minutes

Vegan

Common Allergens Wheat, tree nuts, check labels. Contains alcohol but can be omitted.

Source: [Feasting at Home](#)

## Ingredients

- 2 sheets (1 box) vegan puff pastry, thawed
- 2 tablespoons olive oil or butter
- 2 pounds mushrooms, sliced, stems OK (except shiitake stems)
- 1 large onion, diced
- 4-6 large garlic cloves, chopped
- 1 tablespoon chopped fresh rosemary (or sage, or thyme)
- 1 teaspoon salt
- ¼ cup sherry wine, or other wine (optional)
- 1 teaspoon balsamic vinegar
- 1 cup chopped, toasted pecans
- ½ teaspoon black pepper
- 2 teaspoons truffle oil (optional)
- “Egg” wash – Equal parts plant milk, melted vegan butter or oil, and agave or other liquid sweetener.

## Notes

- Make sure puff pastry is thawed but still cold before you start (if it is too warm, it may fall apart, if too cold, it will be too stiff)
- Feel free to add other veggies to the mushrooms, just as long as the filling is not watery and still has flavor (adjust salt and seasonings!). Roasted parsnips, wilted spinach, roasted sweet potatoes or butternut, sautéed kale, or roasted sunchokes would all work well here.
- Pecans can be substituted with toasted walnuts, hazelnuts, or other nuts.
- Make ahead: Make the filling, then assemble and bake the day of. OR you can make it as usual except keep it slightly underbaked, then on the day off, let it come to room temp and bake until golden.
- You can use phyllo dough instead of puff pastry. Use 5-10 sheets and brush olive oil or melted butter between each layer. It will create a lighter and flakier crust.



## Instructions

1. Preheat oven to 400°F.
2. MAKE THE FILLING: Heat oil in an extra-large skillet or Dutch oven, over medium-high heat. Add mushrooms, onions, garlic, salt and rosemary and sauté, stirring often, until mushrooms release all their liquid. Turn heat down to medium, and continue sautéing until all the liquid has evaporated, be patient, this will take a little time! Once the mushrooms are relatively dry in the pan, splash with the sherry wine and balsamic vinegar and again, sauté on medium heat until all the liquid has cooked off. This is important- you absolutely do not want a watery filling (it will turn into a mess!). Add the toasted chopped pecans, pepper, and truffle oil if using. Taste, adjust salt to your liking.
3. Let the filling cool for 15-20 minutes (you could make the filling a day ahead and refrigerate).
4. Fill 2 Puff Pastries: Carefully unroll the puff pastry onto a parchment-lined baking sheet (if it seems stiff, let it thaw a few more minutes until pliable). Place half the filling in a mound along the center and working quickly, roll the pastry up, and over, seam side down. Fill and roll the second sheet.
5. Brush with the egg or eggless wash.
6. Score the pastry using a razor blade or sharp knife with your choice of design: cross-hatch, herringbone, leafy vine or simple diagonal slits.
7. Bake: Place the sheet pan on the middle rack in the oven for 35 minutes, checking at 20 minutes, and rotating pan for even browning if necessary. Bake until it is a really deep golden color – to ensure it's done and flaky all the way through. You may need to add 5 more minutes depending on your oven.
8. Cool for 5-10 minutes before cutting and serving. Garnish with rosemary sprigs. Serve warm.