

Mushroom, Chestnut & Squash Filo Pie

Ingredients

- 3 Tbsp Extra Virgin Olive Oil
- 250g Chestnut Mushrooms, Sliced
- 1 Red Onion, Sliced
- 300g Butternut Squash, Cut Into 2cm Chunks
- 75g Curly Kale, Shredded, Discard Stalks
- 150ml Vegetable Stock
- 50g Ready-To-Eat Dried Apricots, Quartered
- 180g Chestnuts, Halved
- 75g Walnuts, Roughly Broken
- ½ Tsp Dried Chilli Flakes (Optional)
- 85g Goats Cheese, Cut Into Small Pieces
- Sea Salt & Freshly Ground Black Pepper



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Ingredients

For The Pastry

- 4 Sheets Filo Pastry (Each About 48cmx25cm)
- 2 Tbsp Extra Virgin Olive Oil
- Handful Chopped Fresh Parsley, To Garnish (Optional)



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Method

- Heat 2 tablespoons oil in a large non-stick frying pan and fry the mushrooms over a medium-high heat for 4-5 minutes, or until lightly browned. Tip onto a plate and return the pan to the heat.
- Add the remaining tablespoon of oil and reduce the heat. Gently fry the onion and squash for 5 minutes, or until the onion is lightly browned and the squash is beginning to soften, stirring regularly.
- Add the kale, stir in the stock and bring to a simmer. Simmer for 3 minutes, or until the liquid is reduced to almost nothing, stirring regularly.
- Stir in the apricots and gently heat for 2 minutes. Remove from the heat and add the chestnuts, walnuts and reserved mushrooms, stirring well. Add the chilli flakes, if using. Season with salt and pepper. Leave to cool for 45-60 minutes.

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Method

- Preheat the oven to 190C/170C Fan/Gas 5. Line a baking tray with baking paper. Place one sheet of the filo pastry across the tray and brush with a little oil. Add a second sheet of pastry at right-angles to the first to make a cross shape. Brush with a little more oil. Place the third sheet diagonally over the first and brush with a little more oil. Add the fourth sheet diagonally in the opposite direction.
- Spoon the filling into the centre of the pastry and flatten into a circle around 20cm/8in wide and 4cm/1½in deep. Scatter with the goats' cheese.
- Bring the excess pastry up around the filling, leaving a gap at the top, scrunching loosely. Brush the pastry with the rest of the oil. Bake for 25-30 minutes. Serve in slices, garnished with parsley if liked.