

Balliol Executive Chef Bertrand Faucheux's famous

Vegetable, Cashew and Chestnut Wellington **Served with a Creamy Herb Sauce**

This recipe makes 6 Portions

Ingredients

For the Wellington

- * 500g button mushrooms, thinly sliced
- * 180g vacuum packed cooked chestnuts
- * 60g Puy lentils
- * 240g butternut squash, peeled and cut into 1cm dice
- * 1 medium onion, diced
- * 2 garlic cloves, crushed
- * 120g roasted cashew nuts
- * 30g herbs (basil, parsley, chives etc.), chopped finely
- * 20g plain flour
- * 20g butter (or margarine)
- * 20g vegetable bouillon powder
- * 500g Puff pastry (shop-bought puff pastry is fine)
- * Salt and pepper
- * Olive oil for frying
- * 2 egg yolks with 1 tsp of water (egg wash)

For the Sauce

- * A finely chopped one onion, finely chopped or a couple of shallots
- * 300ml of double cream
- * Half a glass of white wine
- * ½ cube of vegetable bouillon
- * Vegetable oil for frying
- * One bay leaf
- * A sprig of thyme
- * 3 tbsp chopped fresh herbs of your choice (parsley, basil, tarragon or chervil or a mixture)

Method (prepare 24 hours in advance)

The stuffing needs to be prepared at least 24 hours in advance to allow time for it to freeze.

As you are cooking and preparing the ingredients, place them together in a container.

1. Sauté the mushrooms in 1 tbsp of olive oil until soft, and drain off the liquid
2. Roughly chop the chestnuts
3. Cook the lentils in plenty of water for about 30 minutes. They should be soft to bite but not mushy or undercooked.
4. Drizzle the butternut squash with a little olive oil and roast in the oven at 180° C for about 20 to 30 minutes. When cooked, tip the butternut squash in a colander and drain off the excess oil.
5. Sauté the onions and garlic with 1 tbsp of olive oil until soft.
6. Add the cashew nuts and herbs to the remaining ingredients in the container and mix together
7. In a small pan, make a *roux*: melt the butter, add the flour to it and cook for a few minutes without allowing it to take any colour while continuously stirring. Take off the heat, add the vegetable bouillon powder, and stir.
8. Add the *roux* and vegetable bouillon mix to the remaining ingredients. Bind them well.
9. Season with salt and pepper to taste
10. Using a sheet of cling film (600 mm x 400 mm), roll the mixture into a large tight sausage about 6.5 to 7 cm in diameter and 25 cm in length. Freeze until solid.
11. Roll out the puff pastry sheet to the desired size
12. Take the frozen "sausage" from the freezer, leave it out to thaw for 10 minutes and remove the cling film. Place it in the middle of the pastry and wrap.
13. Make an egg wash by mixing 2 egg yolks with 1 tsp water and brush all over the Wellington
14. Bake in a fan oven at 180° C (or 200° C in standard oven) for 35 minutes. Check the filling is piping hot (e.g. using a skewer); if it isn't lower the oven temperature to 160° C and bake until the pastry is crispy and it is cooked through

For the Sauce

At Balliol, we serve this Wellington with creamy herb sauce but you could also serve it with gravy for Christmas.

1. In a saucepan, sweat a finely chopped onion or a couple of shallots in a little vegetable oil without letting them colour
2. Add half a glass of white wine followed by ½ cube of vegetable bouillon (a bay leaf and a sprig of thyme would be good at this point) and simmer until half the liquid has been evaporated.
3. Add 300ml of double cream and bring to the boil. Simmer for a few minutes or until the sauce has a rich consistency.
4. Before serving, add 3 tbsp chopped fresh herbs of your choice (parsley, basil, tarragon or chervil or a mixture of them) and season with salt and pepper to taste.

Bon appétit!