



RECIPE CARD

INGREDIENTS

Pastry:

- 400g (14oz) plain flour
- Pinch of salt
- 200g (7oz) chilled butter
- 100g (4oz) Pilgrims Choice Extra Mature Cheddar cheese, finely grated
- Chilled water
- 1 egg

Filling:

- 350g (12oz) butternut squash, peeled, deseeded
- 1 courgette
- 2 tbsp olive oil
- 1 onion
- 100g (4oz) mushrooms
- 300g (10oz) roasted red peppers (from a jar)
- 100g (4oz) pre-packed chestnuts
- 75g (3oz) Pilgrims Choice Extra Mature Cheddar cheese, grated
- 1 tbsp chopped fresh thyme
- 1 egg
- 1-2 tsp sesame seeds

METHOD

- To make the pastry, sift the flour and salt into a large mixing bowl and add the butter. Rub in using your fingertips until the mixture resembles fine breadcrumbs
- Stir in the grated cheese, then add 7-8 tablespoons of chilled water and stir the mixture with a round-bladed knife so that it comes together to form a soft (but not sticky) dough
- Knead lightly for a few moments until smooth, then wrap and chill for 10-15 minutes
- Cut the butternut squash into small chunks and then simmer in lightly salted boiling water until tender-about 10 minutes
- Add the courgette once chopped to the saucepan for the final 2-3 minutes of cooking time and drain well
- Heat the olive oil in a frying pan and gently fry the onion and thinly sliced mushrooms until very soft, then remove and set aside to cool
- Drain and tear the peppers into pieces and mix in together with the squash, courgettes and chestnuts. Season to taste
- Roll out the pastry on a lightly floured surface into a large rectangle and trim the edges neatly to a square measuring 30 x 30cm (12 x 12 inches)
- Spread the mushroom mixture down the centre third of the pastry and pile the vegetable mixture on top, then sprinkle with the grated cheese and herbs
- Slash the pastry on each side of the mixture at 2cm (¾ inch) intervals, brush with beaten egg, then fold the strips over the filling to overlap like a plait
- Lift the plait onto a lightly greased baking sheet and brush with beaten egg and then sprinkle with sesame seeds
- Transfer to the centre of the oven and bake for 25-30 minutes until golden brown

Recipe courtesy of Pilgrims Choice