Mushroom, Nut and Prune Pie

JALOUSIE, THE FRENCH WORD for shutter, refers to this pie’s slatted top. The pie has a rich, nutty filling and, served with crisp roast potatoes and steamed vegetables, makes a great alternative to the Sunday joint.

INGREDIENTS

75g/3oz/½ cup green lentils, rinsed
5ml/1 tsp vegetable bouillon powder
15ml/1 tbsp sunflower oil
2 large leeks, sliced
2 garlic cloves, chopped
200g/7oz/3 cups field mushrooms, finely chopped
10ml/2 tsp dried mixed herbs
75g/3oz/¾ cup chopped mixed nuts
15ml/1 tbsp pine nuts (optional)
75g/3oz/¼ cup ready-to-eat pitted prunes
25g/1oz/½ cup fresh breadcrumbs
2 eggs, beaten
2 sheets ready-rolled puff pastry, total weight about 425g/15oz
flour, for dusting
salt and freshly ground black pepper

Serves 6

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1. Put the lentils in a saucepan and cover with cold water. Bring to the boil, then reduce the heat and add the vegetable bouillon powder. Partly cover the pan and simmer for 20 minutes or until the lentils are tender. Set aside.

2. Heat the oil in a large heavy-based frying pan, add the leeks and garlic and fry for 5 minutes or until softened. Add the mushrooms and herbs and cook for a further 5 minutes. Transfer the mushroom mixture to a bowl using a slotted spoon. Stir in the nuts, pine nuts, if using, prunes, breadcrumbs and lentils.

3. Preheat the oven to 220°C/425°F/Gas 7. Add two-thirds of the beaten egg to the mushroom mixture and season well. Set aside and leave to cool.

4. Meanwhile, unroll one of the pastry sheets. Cut off 2.5cm/1in from its width and length, then lay it on a dampened baking sheet. Unroll the second pastry sheet, dust lightly with flour, then fold in half lengthways. Make a series of cuts across the fold, 1cm/½in apart, leaving a 2.5cm/1in border around the edge of the pastry.

5. Spoon the mushroom mixture evenly over the pastry base, leaving a 2.5cm/1in border. Dampen the edges of the pastry with water. Open out the folded piece of pastry and carefully lay it over the top of the filling. Trim the edges, if necessary, then press the edges of the pastry together to seal and crimp the edges.

6. Brush the top of the pastry with the remaining beaten egg and bake for 25–30 minutes until golden. Leave to cool slightly before serving.

Cook's Tip

Try other combinations of vegetables, nuts and dried fruit.