



Vegan Braised Chestnut Wellington with a Charred Red Pepper Dressing

Cutting into this spectacular vegan chestnut Wellington at Christmas is as exciting as opening your presents!

Filled with a dazzling array of vegetables, chestnuts and grains and served with caramelised onions and a flavoursome charred red pepper dressing, it's the tastiest vegan Christmas main you'll ever eat.

Total Time: 90 minutes

Ingredients (Servings: 6)

For the filling:

- 1 Leek, chopped roughly
- 4 Cloves garlic, peeled
- 1 Red pepper, deseeded
- 10 Shiitake mushrooms
- 2 Carrots, peeled & chopped roughly
- 1 tsp Cracked black pepper
- 1 tsp Sea salt
- 3 Tbsp Tomato puree
- 1 Tbsp Dried sage
- 1 Tbsp Dried rosemary
- 1 Bay leaf
- 2 Tbsp Plain flour (or gluten-free flour)
- 125 ml Vegan red wine
- 195 ml Vegetable stock
- 2 Tbsp Soy sauce
- 1 Tbsp Miso paste
- 2 250 Pouches of Merchant Gourmet Spiced Grains & Chestnut

Method

1. First up make the filling (which I usually make the day before serving). Add the leek, garlic, red pepper, carrots & mushrooms to a food processor & blitz until they're chopped small. Preheat a large saucepan over a medium heat & add the oil. When it's hot add the leek mix to the pan & sauté for 3 minutes or until golden.
2. Stir in the tomato puree, sage, rosemary, bay leaf, salt & pepper then add the flour. Cook the flour out by stirring constantly for about a minute.
3. Then de-glaze the pan with the red wine & vegetable stock. When the liquid comes to a simmer add the merchant gourmet chestnuts & grains, soy sauce, miso paste & cranberry. Let the mix bubble away for 10-15 minutes or until the liquid has really thickened up, then transfer the mixture to a container to cool completely.
4. On the day of serving, add all the glaze ingredients to a small bowl and whisk together. Dust your surface with flour & roll out your pastry approximately 30cm x 30cm then cut it in half.
5. Making sure your filling is completely cool (ideally fridge cold) spoon the filling into the centre of one of the pastry rectangles, leaving a 3cm border around the filling. Brush the border with a little of the glaze then place the other pastry rectangle neatly on top. Seal the border together with your finger, then trim the edges to keep it neat. You can crimp the edges with a fork and use Christmas themed cutters with

- 1 Tbsp Cranberry sauce

For the pastry:

- 1 Roll of ready rolled puff pastry
- 30 g Plain flour

For the glaze:

- 60 ml Plant milk of your choice
- 4 Tbsp Maple syrup
- 4 Tbsp Oil
- Pinch of sea salt

For the red pepper dressing:

- 350 g Roasted red peppers, from a jar, drained
- 2 Tbsp Olive oil
- 1 Tbsp Tahini
- 1 tsp Dried sage
- 1 tsp Dried rosemary
- 0.50 tsp Smoked sweet paprika
- 1 tsp Sea salt

For the caramelised red onion:

- 2 Tbsp Rapeseed oil or water
- 3 Red onions, peeled, halved & sliced fine
- 4 Tbsp Coconutsugar or brown sugar
- 3 Tbsp Balsamic vinegar
- Pinch Sea Salt & Pepper
- 2 Sprigs fresh thyme, chopped, plus extra for garnish

Garnish with:

- Crispy sage leaves
- Vegan feta (optional)
- Pistachio nuts
- Pomegranate seeds

any off-cuts of pastry to top the wellington. Brush over a little glaze. Then set the wellington aside until you're ready to cook it.

6. Meanwhile, add the red pepper dressing ingredients to a food processor and blitz until it forms a chunky paste. Set the dressing aside until serving.
7. To make the caramelised onions, in a heavy-based saucepan over a medium add a touch of oil followed by the onions. Cook for 3-4 minutes stirring often until they start to soften & colour. Add the sugar, vinegar, seasoning & thyme. Stir well and turn the heat down very low. Cover the saucepan & allow the onions to caramelize for 15 minutes, stir/shake the pan every now & then.
8. To cook the wellington, place it onto the middle shelf in a preheated oven set at 180 degrees C for 30 minutes. Apply extra glaze 25 minutes through cooking.
9. Serve your wellington with lots of dressing, caramelised onions, crispy sage, pomegranate seeds, pistachio nuts & vegan feta + all your Christmas garnishes.

Recipe created by Gaz Oakley in partnership with [Merchant Gourmet](#).

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