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**Leek and chestnut purses (with ginger and red pepper relish)**  
**Serves 4 (3 purses each)**

**(Can be) Vegan**

**Preparation time**      **10 mins**

**Cooking time**          **40 mins**

**Purse ingredients**

2-2 ½ tbsp	olive oil
100g	leeks, trimmed and finely chopped
50g	Arborio risotto rice
30ml	dry white vegetarian / vegan wine
325-375ml	light vegetable stock
60g	chestnuts (vacuum packed), roughly chopped
2 tbsp	cream or soya cream
300g	filo pastry, cut into 24 x 12cm squares

**Relish ingredients**

1 large	roasted red pepper (deseeded & skinned) – chopped
2 tsp	fresh ginger, finely grated
pinch	caster sugar (to your taste)

**Method**

Pre-heat oven to Gas 6/200C/400F

- 1 Heat 1 tbsp oil in a pan, lightly fry leeks until soft and golden. Stir in rice – coat well. Add wine, bring to boil. Add 175ml stock, enough to cover rice.
- 2 Cover pan, simmer until liquid's absorbed.
- 3 Add 175ml stock and chestnuts, bring to boil, cover and simmer for 10-12 mins until rice is cooked.
- 4 Stir in cream, season well. Set aside.
- 5 Lightly brush one filo square with oil, place another on top to form an eight pointed star and brush the tips.
- 6 Place 2 tsp of mixture in centre, pull up edges of star to form a purse. Repeat until 12 made.
- 7 Bake on a tray for 15 mins until golden.
- 8 *For relish:* Mix pepper, ginger and sugar, blend well. For finer sauce, add water and sieve. Serve relish with each portion of purses.



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