APPLE & ROSEMARY CROWNS WITH WILD MUSHROOMS AND PUY LENTILS

A deliciously festive and satisfying dish
Method

01 Preheat oven to 190C.

02 For the potato crowns: Cook the apple in a small saucepan with a splash of water until stewed.

03 Cook the potatoes for five minutes or until tender and then mash.

04 Add the apple, margarine, rosemary and spring onion to the potato, then season with salt and pepper.

05 Place the potato mixture into a piping bag and pipe into individual serving dishes to create the crowns.

06 Place the crowns in the oven for 15 minutes or until crispy. Alternatively, brown under a grill.

07 For the filling: Gently fry the onions, garlic and paprika in the oil for 10 minutes. Add the mixed mushrooms and soy sauce. Cook for five minutes then add the stock.

08 Add the wine, soya cream and lentils, then cook for five minutes.

09 In a separate pan gently sauté the wild mushrooms and pine nuts in the margarine.

10 To serve: Place the mixed mushroom filling in the middle of each dish and top with the wild mushroom and pine nut mixture.

11 Garnish with chives and paprika.

Ingredients

For the potato crowns
- 1 cooking apple, peeled and chopped
- 1kg potatoes, peeled and chopped
- 40g vegan margarine
- 2 tsp fresh rosemary, finely chopped
- 1 spring onion, finely sliced
- Salt and pepper, to taste

For the filling
- 2 onions, finely sliced
- 5 cloves garlic, crushed
- 1 tsp paprika
- 2 tbsp olive oil
- 300g mixed mushrooms, sliced
- 1 tsp soy sauce
- 100ml vegetable stock
- 20ml vegan white wine
- 75ml soya cream
- 150g cooked puy lentils
- 100g wild mushrooms
- 100g pine nuts
- 25g vegan margarine

To garnish
- Chopped chives
- A little paprika