



## Mushroom strudel



*A deliciously savoury parcel.*

**Serves** 4

**Prepare** 20 minutes, plus cooling

**Cook** 35 minutes

- 1 tbsp vegetable oil
- 50g unsalted butter, melted

- 300g chestnut mushrooms, sliced
- 2 shallots, finely chopped
- 1 garlic clove, finely chopped
- 8 thyme sprigs, leaves picked
- 3 tbsp port, madeira or red wine
- 1 heaped tbsp **essential Waitrose** mascarpone
- 25g pack chives, finely chopped
- 270g pack filo pastry
- 30g grated **essential Waitrose** parmigiano reggiano (or gruyère)

**1** Heat the oil and 1 tbsp melted butter in a large frying pan; add the mushrooms and cook over a high heat for 4-5 minutes, until soft and starting to colour. Add the shallots, garlic and thyme; cook for 1-2 minutes, then pour in the port, madeira or

wine. Boil rapidly until syrupy, then stir in the mascarpone and chives; cool completely.

**2** Meanwhile, preheat the oven to 200°C, gas mark 6. Layer the filo sheets on a baking tray, brushing each one with the remaining melted butter as you go. (Cover the remaining filo with a clean, damp tea towel as you work to avoid it drying out.)

**3** Spread the cooled filling over the pastry, leaving a 3cm border all the way round. Sprinkle the cheese on top. Fold the short ends over, then roll the whole thing so the seam is sealed underneath. Bake for 20-25 minutes, until golden. Slice and serve immediately, with rocket, if liked.

**Per serving** 1674kJ/401kcal/22.9g fat,  
12g saturated fat/38.3g carb/41g sugar/  
2.7g fibre/10.3g protein/0.7g salt

