**Tidy Kitchen’s Beetroot Wellington (Serves 6)**

*Developed by* [*The Tidy Kitchen Co*](https://thetidykitchencompany.com/) *in collaboration with Welsh food blogger* [*HungryCityHippy*](http://www.hungrycityhippy.co.uk/)*.*

Approx prep time: 1 hr (including chilling time)

Cooking time: 35 – 40 minutes

Suitable for vegans

**Ingredients:**

1 pack of Jus Rol puff pastry

1 tbsp vegetable oil

3 leeks, finely chopped

2 garlic cloves, crushed

2 x shallots finely chopped

4 x pre-cooked beetroot, kept whole

250g chestnut mushrooms, finely chopped

100g barley, cooked

1 tbsp dried oregano

1 tsp dried thyme

1 tsp of salt

Freshly ground black pepper

**Method**

* Pre-heat oven to 190c (fan assisted) / 200c (non-fan).
* Cook barley as per packet instructions and allow to cool
* Sweat leeks and shallots in olive oil until softened for approximately 10 minutes on low heat
* Add finely chopped mushrooms and cook until any moisture has evaporated – about 6 minutes
* Add chopped garlic and fry for 2 minutes, taking care not to burn
* Add herbs and stir to combine
* Add to cooked and cooled barley and mix
* Sprinkle flour on the table and roll out pastry until it measures a 30cm x 40cm rectangle
* Add the pearl barley, mushroom and leek mix to the centre of the pastry and press the whole beetroot on top.
* Wrap the pastry over the top and press together with a fork to seal, trim off any excess
* Brush with almond milk
* Place on baking sheet lined with greaseproof paper and cook in the preheated oven for 30 minutes until golden brown and firm all over
* Remove from oven and leave to cool slightly before slicing

Serving suggestion: serve with roasted potatoes, steamed veg and onion gravy