

Wild Shroom Pie Recipe

Ingredients for pie crust

240g all-purpose flour
Salt (pinch)
120g butter, cut into small cubes
2 1/2 tablespoons cold water

Directions for pie crust

Sift the flour into a bowl and add the salt. Rub the butter cubes into the flour with your fingertips until the mixture looks like breadcrumbs. Gradually stir in enough cold water to make a pliable but relatively firm dough. Knead lightly for 30 seconds until smooth, then wrap in Saran Wrap and chill for at least 30 minutes before use.

Ingredients for mushroom pot pie filling

2 tablespoons oil
1 onion, chopped
2 cloves garlic, minced
1 leek, sliced thin
½ cup barley
6 oz. Wild mushrooms (oyster or similar, chopped)
6 oz. Portobello, porcini, and/or shitake mushrooms, chopped
1 bay leaf
6 oz. white wine
Asparagus bunch, about 10 ounces, sliced into small julienne cuts
1 tablespoon mustard
2 tablespoons Worcester sauce
½ tsp. thyme
½ tsp. salt
1/8 tsp. pepper
1 tablespoon nutritional yeast
1 tablespoon lemon juice
1 egg

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Directions for mushroom pot pie filling (4 individual pies)

Heat oil in a pan. Sauté onions and garlic. Add leeks and cook for about three more minutes until onions are translucent.

Add barley to the onion mixture and cook for 10 minutes, stirring frequently.

Next, add mushrooms and bay leaf. Cook for several minutes. Then add wine and simmer until the wine is nearly evaporated.

Add the asparagus to the cooking mixture. Add spices and herbs (mustard, Worcester sauce, thyme, salt, pepper, nutritional yeast, lemon juice). Cook for a few more minutes.

Heat the oven to 450°F. Roll out half the pastry to a thin sheet on a lightly floured surface. Line the individual serving pie dishes on the bottom and sides with a thin layer of the pie crust—place in the oven for about 10 minutes.

Remove the pie dishes from the oven. Reduce the oven temperature to 350°F. Fill individual pie dishes with the mixture. Top the individual pie dishes with the crust, pushing it into the corners of each one and letting it hang slightly over the edge. Poke holes in the top of the pie crust. Brush the top of the pastry with egg.

Leave to stand for about 10 minutes. Bake the pies for about 40 minutes, until well browned.

Serving recommendation

We recommend serving it with brown gravy and over potato mash for an extra special touch. This will give the dish some added texture and flavor,

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