Vegan Mushroom & Leek Pie

Ingredients

- 1-2 tablespoons olive oil
- 6 cloves garlic, minced
- 1 leek, pale section only, sliced
- 700 g button mushrooms, wiped clean and sliced
- 4-5 spring onions, sliced
- 1 vegetable stock cube
- 1 teaspoon cracked black pepper
- Large pinch of salt
- 5 sheets of frozen dairy-free puff pastry

White Sauce

- 4 tablespoons dairy-free margarine
- 4 tablespoons plain flour
- 2 cups soy milk

Method

1. Preheat the oven to 200°C if fan-forced (220°C if conventional).
2. Heat the olive oil in a large frying pan over medium heat and sauté the garlic for 30 seconds, until aromatic. Add the leek, mushrooms and spring onions.
3. Crumble the stock cube over the veggies, then stir frequently over medium heat for 5 minutes or so, until the liquid has reduced. Mix in the pepper and salt to taste. Set aside.
4. To make the white sauce, melt margarine in a large saucepan over medium heat. Add the flour and stir for about 1 minute, thoroughly blending the mixture. Gradually add the soy milk, mixing in one splash at a time until you have a thick sauce. Once a thick gravy consistency is reached, add the mushroom and leek mixture and stir to combine. Remove from the heat and set aside to cool to room temperature.
5. Thaw puff pastry & use them to line the base and sides of a large rectangular baking dish, measuring about 40 x 30 cm and about 3 cm deep, leaving enough pastry aside to cover the top of the pie. Transfer it to the oven and bake for 5-10 minutes, until the pastry is light golden brown.
6. Remove the baking dish from the oven. And the mushroom mixture, then lay a final sheet of puff pastry over the top. Return to the oven and bake for a further 15 to 25 minutes, until the pastry is puffed, cooked through and golden brown.