

# Wild Mushroom and Swiss Chard Wellington with Cranberry Wine Sauce

## Pastry:

2 1/4 c. flour  
1/4 t. salt  
12 T. cold unsalted butter (6 ounces) cut into pieces  
1 egg  
1/2 c. yogurt  
1-3 T. ice water

## Filling:

2 oz. dried assorted wild mushrooms  
1 c. hot water  
1-2 T. olive oil  
1 yellow onion diced  
2 lbs. Swiss chard  
3-4 cloves garlic, chopped  
1 t. dried thyme  
2 t. dried sage  
1 t. dried oregano  
6 oz. Smart Ground\* (vegetarian ground meat substitute)  
4 oz. feta cheese  
1/2 lb. fresh mushrooms chopped coarsely  
1 egg scrambled with 2 T. water

## Pastry:

In a food processor with a steel blade combine the flour and salt. Add the butter pieces and pulse until the butter is the size of peas. Mix together the egg and yogurt. Add to the food processor and pulse until just combined. If mixture does not stay together when pinched, add ice water, 1 tablespoon at a time until it barely holds. Pour onto a piece of plastic wrap and wrap tightly. Let rest in the refrigerator for at least 30 minutes.

## Filling:

Rinse the dried mushrooms to get rid of grit. Soak the dry mushrooms in hot water until soft about 20 minutes. Drain and chop, discarding any tough stems. Set aside. Sauté onion until transparent. Add the chard and garlic, thyme, sage and oregano and sauté until chard is cooked al dente and moisture has evaporated. Add the Smart Ground and the feta cheese and combine well. Transfer to a bowl.

In the same pan sauté the fresh mushrooms in a little olive oil. Add the wild mushrooms and cook until moisture has evaporated.

## To Assemble

Divide the pastry dough in half and roll out each half to approximately 6"x14" rectangle, reserving any pieces. Lay one sheet of pastry on parchment paper on a baking sheet. Gently mound the meat mixture in a narrow loaf. Top with the mushroom mixture and mold the loaf with your hands to compact it.

Lay the second piece of pastry on top. Fold the bottom piece over the sides of the top, sealing the edges with a fork. Use the scraps to cut out decorative shapes.

Brush the pastry with the egg wash and apply the decorated shapes. Brush again and prick in a few places with a fork.

Bake in a 400° F degree oven for 45 minutes or until crust is golden.

Let rest for 30 minutes to ease cutting. Serve with cranberry wine sauce (see below). Serves 8.

\*Available in SNFC's refrigerated section, Aisle 1.

#### Cranberry Red Wine Sauce:

1 lb. cranberries washed and picked over  
1/2 c. fresh orange juice  
1/2 c. water  
grated zest of one orange  
1 c. red wine  
1/2-1 c. sugar  
1/8 t. ground cloves

Combine all ingredients in a large saucepan and bring to a boil while stirring. Reduce heat and simmer for 10-12 minutes until sauce is of desired consistency.