

# Chestnut and Red Pepper Strudel

A popular choice with roast dinner.

Ready in **60** minutes Serves **4**

## Ingredients

- 230g pack of ready rolled puff pastry (Jus Rol)
- 180/200g chestnuts, chopped
- 100g roasted red peppers, sliced
- 1 medium onion, chopped
- 2 cloves garlic, crushed
- 1 tbsp tomato puree
- 75ml red wine (approx)
- 1 tsp dried thyme
- salt and pepper to taste
- 1 tbsp olive oil
- soya milk to glaze

## Method

1. Preheat oven to 220°/Gas 7.
2. Heat olive oil in a sauce pan and add the chopped onion and garlic sauté for 5 minutes and add the remaining ingredients and simmer for 5 minutes. Season and allow to cool.
3. Roll out the pastry, place on a greased baking tray. Cut off three 1cm strips to use for decoration.
4. Spread the cooled mixture on half the pastry and fold the pastry over to cover. Seal edges brush with soya milk and decorate with pastry strips or star shapes.
5. Bake for 30 minutes until golden.

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Cookery courses in Malvern, with bed and breakfast available.

All food suitable for vegans.

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