

Vegan Cauliflower Wellington

Chef Brian

Blanche full head of cauliflower in veggie stock for 1 minute set aside

Roll out 2 pastry dough pieces about 14" to overlap top and bottom
Cover the head of cauliflower in cooled mushroom duxelle and refrigerate
Place cooled cauliflower/duxelle head in bottom pastry folding up sides
Cover with top pastry sealing with egg substitute
Brush top with egg substitute and everything bagel seasoning
Bake @385 for 25-30 minutes golden brown
Let Rest 8-10 minutes before slicing portions with serrated knife

Quick rough puff pastry dough-vegan

8 oz Om Sweet Home Buttah grated and frozen
26 oz Om Sweet Home Buttah grated and frozen (weigh the Buttah after grating it)
48 oz AP flour-about 6 cups that has been kept in the freezer for a couple of hours
2 cups ice cold water
4 tsp salt
2 tsp fresh lemon juice

In a bowl, combine the flour, salt and first measurement of Buttah, rub the Buttah into the flour.

Add the lemon and water, a tablespoon at a time, while mixing with washed hands to bring the dough together. Add enough water to form a firm dough.

Knead the dough on a floured surface for about a minute, and leave it to rest for about 5 minutes.

Roll the dough out into a long rectangle (about 6 – 7 inches wide, and 15 – 16 inches long).

Sprinkle remaining grated Buttah on 2/3rds of the area of this rectangle.

Fold over the portion without Buttah, towards the middle.

Then fold over the other end, over the first fold. You completed one fold.

Turn the dough 90 degrees and roll it out to form another long rectangle (about 5 – 6 inches wide, and 15 – 16 inches long).

Repeat with the rest of the Buttah and fold over, and turn 90 degrees.

Complete 3 more folds so you have folded the dough 5 or 6 times.

After the final folding, wrap the dough in plastic wrap and store it in the fridge until needed.

Vegan mushroom duxelles

2 quarts mushrooms chopped in food processor
6 oz. Om Sweet Home Buttah

1/2 cup finely chopped shallots

1 1/2 tablespoons chopped fresh thyme, or 1/2 teaspoon dried thyme

Kosher salt, to taste

Freshly ground black pepper, to taste

1 cup white wine

Sauté shallots in Om Sweet Home Buttah until translucent, process mushrooms until finely chopped and add to shallots. Continue to sweat once browned. Add white wine and simmer until mixture is moist but liquid is left. Season at each stage with salt and pepper (don't over season or it will become salty).