



# Vegan Creamy Leek & Mushroom Pie

## Ingredients

1 tbsp olive oil  
3 large leeks trimmed and sliced into discs  
600g mixed mushrooms sliced  
1 tbsp mixed dried herbs  
2 garlic bulbs

### For the sauce:

1 tbsp dairy free butter  
2 tbsp plain flour  
350ml dairy free milk  
Pinch ground nutmeg  
Pinch of salt and pepper

### Pastry:

Vegan filo pastry  
4 tbsp dairy free milk

## Directions

1. Heat oven to 180°C. Wrap garlic bulbs in parchment and roast for 45 mins, then cool.
2. In a large pan, heat olive oil, soften leeks 2–3 mins, then add mushrooms, herbs, salt and pepper. Stir, cover, and cook 8 mins.
3. In a small pan, melt dairy-free butter, stir in flour, then slowly whisk in milk until thick and smooth. Add nutmeg, salt and pepper.
4. Squeeze roasted garlic into the leek-mushroom mix and stir.
5. Line a pie dish with filo pastry, letting sheets overhang. Add filling, fold pastry over top, brush with dairy-free milk.
6. Bake at 170°C for 25 mins.

**Tip:** Serve with vegan bread stuffing and spring green salad recipes.

