

# THE GREEN DRAGON'S MUSHROOM AND LEEK PIE

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These individual pies make a great vegetarian main course. You can also make one large pie, in which case you need to increase the baking time to 20 to 25 minutes or until the pastry is beautifully puffy and golden brown.

*Pies don't need to have meat to be warm and comforting. This vegetarian pub classic will make you feel like a Hobbit settling down to a hearty dinner in the Green Dragon in Bywater—Sam and his father's local—gossiping all the while about that odd Mr. Baggins up at Bag End and his fabulous hidden treasure. Whatever—you ask your companion, Andwise Roper—will he do next?*

**SERVES** FOUR

**PREP AND COOK** 45 MINUTES

## INGREDIENTS

2 tablespoons butter  
2 leeks, trimmed, cleaned and thinly sliced  
3  $\frac{3}{4}$  cups cremini mushrooms, trimmed and quartered  
3  $\frac{3}{4}$  cups button mushrooms, trimmed and quartered  
1 tablespoon all-purpose flour  
1 cup milk  
 $\frac{1}{2}$  cup heavy cream  
1 cup strong cheddar cheese, grated  
 $\frac{1}{4}$  cup finely chopped parsley  
2 sheets of ready-rolled puff pastry  
Beaten egg, to glaze

- 1 Melt the butter in a large saucepan. Add the leeks and cook over medium heat for 1 to 2 minutes. Add the two kinds of mushrooms and cook for 2 minutes. Stir in the flour for 1 minute, then gradually add the milk and cream, and stir constantly until the sauce boils and thickens. Add the cheddar and parsley, and stir for an additional 1 to 2 minutes. Remove from the heat.
- 2 Cut 4 rounds from the pastry sheets to cover 4 individual pie dishes. Divide the mixture between the dishes. Brush the rims with the egg, place the pastry rounds on top, press down slightly and crimp the edges. Cut two slits in the top of each pie to let the steam out. Brush the pastry with the remaining egg.
- 3 Bake in a preheated oven, 425°F, for 15 to 20 minutes until the pastry is golden. Serve hot.