



Eddie Stewart's

Mushroom Harissa Rolls



180g per serve



20-25 mins

INGREDIENTS

- 4000g Roasted Red Peppers
- 40g dried chilli flakes
- 80g paprika smoked
- 40g Garlic peeled and crushed
- 60g Salt
- 20g Olive Oil
- 30g Coriander Seeds toasted and crushed
- 80g lemon Juice
- 3200g Mushroom
- 200g Butter
- 2000 Fresh Hard Tofu broken up
- 400g Almond Meal
- 400g Almonds Slivered toasted
- 250g Cornflour
- 20g Xanthum Gum

METHOD

1. Preheat oven to 180c
2. Place Mushroom in food processor and blitz until fine dice, do this in batches.
3. Add the mushrooms to a larger pan with the butter and cook down till no moisture is left in the mushrooms
4. Place all ingredients (except the lemon) for the Harissa into a pan and cook over a medium heat for 10 mins, then add to a food processor and puree until a fine puree is achieved.
5. Place the harissa in to fine strainer and let the liquid drip out.
6. Combine, mushroom, tofu, harissa and the rest of the ingredients and mix till well combined
7. Roll the mix into logs in glad wrap to match the size of your puff pastry length, you are looking for around 5cm in thickness. Roll in the glad wrap and freezes the logs.
8. Once frozen wrap in puff pastry.
9. Bake for 20-25 minutes, until the pastry is golden brown.