

October's recipe of the month

Savoury Strudel

The perfect recipe to turn your leftover Sunday roast into another delicious meal. Most people are familiar with a sweet strudel like an apple strudel but the savoury version is equally as yummy and very versatile with endless variations including vegetarian options. The filling can vary from leftover roast, mince or even pulled pork.



Ingredients

- 2 large carrots grated
- 2 celery sticks finely chopped
- 1 leek sliced
- 2 rashers of bacon finely chopped (optional)
- A large handful of mushrooms sliced
- Leftover chicken (or other meat)
- Parsley chopped
- Leftover gravy (optional)
- Seasoning – salt and pepper
- 1 sheet of rolled puff pastry
- Egg wash

Method

Heat oven to 190°C / 170°C fan / gas mark 5.

For the filling fry the bacon and onions for a few minutes then add the mushrooms, leeks and celery. Fry until soft. Add cooked meat and a little bit of leftover gravy (if using) to make the mixture moist but not wet. Season to taste and let it cool completely.

Use a rolling pin to roll out the pastry a bit more on a floured surface. Put the cold filling on the pastry leaving an edge on three sides (approx 5cm). Fold in the sides start rolling carefully until you have a nice roulade. Put some egg wash on the edge and roll so the seal is on the bottom. Lift onto a baking tray lined with baking paper. Prick with a fork and bake for 40-45 minutes or until the pastry is golden and crisp.

Serve with a salad or for a heartier version with vegetables, potatoes and extra gravy. It is also delicious cold for lunch the next day.

Top tip

Add sliced stuffing for little nuggets of delight. You can also add any cooked leftover vegetables or roasted potatoes – just cut up small and add to the cooled mixture.

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