

Wild Mushroom and Chestnut Wellington Alternative: Roasted Celeriac "Crown" with Wild Mushroom Duxelles

Skip the pastry: a whole roasted celeriac, slow-cooked until tender and glazed, then filled with a rich mushroom, chestnut and thyme duxelles. A true centrepiece, naturally gluten-free and vegan.

PREP TIME	COOK TIME	SERVES
30 minutes	Approx. 2 hours	8 (4 celeriac, halved)

Ingredients and shop codes

Celeriac

- 4 medium celeriac (approx. 600 to 700g each), scrubbed
- 60ml olive oil
  203521 Country Range Extra Virgin Olive Oil (3x5L)
- 2 tbsp maple syrup
- 1 tbsp sherry vinegar
- 2 tsp flaked sea salt
  204207 Maldon Sea Salt (1x1.4kg)
- 6 thyme sprigs
  Closest: 203655 Country Range Dried Thyme (4x220g)

Duxelles filling

- 600g chestnut or mixed wild mushrooms, finely chopped
  Closest: 810553 Fresh Closed Cup Mushrooms (1x1kg); for wild depth, 108978 Sauteed Sliced Porcini Mushrooms (frozen, 6x700g)
- 150g vacuum-packed cooked chestnuts, roughly chopped
  203399 Merchant Gourmet Whole Chestnuts Cooked & Peeled (1x500g, listed as Clearance)
- 3 tbsp olive oil
  203521 Country Range Extra Virgin Olive Oil (3x5L)
- 3 banana shallots, finely diced
- 4 garlic cloves, crushed
  Closest: 250081 Country Range Garlic Puree (6x1kg)
- 1 tbsp fresh thyme leaves
  Closest: 203655 Country Range Dried Thyme (4x220g)
- 100ml dry white wine or gluten-free vegetable stock
  200326 Maggi Vegetable Bouillon, Gluten Free (2x2kg)
- 1 tbsp gluten-free tamari (confirmed gluten-free; this is not regular soy sauce)
- 40g toasted hazelnuts, chopped
  203767 Country Range Hazelnuts (6x1kg)
- Salt and pepper
  204207 Maldon Sea Salt (1x1.4kg); 203616 Country Range Ground Black Pepper (4x500g)

To finish

- Toasted hazelnuts, chopped
  203767 Country Range Hazelnuts (6x1kg)
- Flat-leaf parsley, chopped
  Closest: 203651 Country Range Dried Parsley (4x120g)
- Cranberry and port reduction (optional): 200g cranberries, 100ml ruby port, 50g sugar, simmered until glossy
  Closest: Sugar: 200545 Tate & Lyle Granulated Sugar (15x1kg)

Shop notes

- **Toasted hazelnuts:** Toast in-house.

Method

1. Heat the oven to 180C (160C fan). Toss the celeriac in oil, syrup, vinegar, salt and thyme. Wrap each tightly in foil with a splash of water and roast for 1 hour 30 minutes to 2 hours, until a knife slides in with no resistance.
2. For the duxelles: cook the mushrooms in a wide, hot pan in batches until all moisture has evaporated and they begin to brown. Set aside.
3. Soften the shallots in oil, add garlic and thyme, return the mushrooms, add chestnuts, wine and tamari. Reduce until almost dry. Fold in the hazelnuts and season.
4. Unwrap the celeriac, halve, and scoop a hollow in each half. Fill with the duxelles and return to the oven for 15 minutes with the cut side up, until the edges caramelise.
5. Finish with hazelnuts, parsley and the cranberry-port reduction.

Chef's tips

- **Technique:** the key to duxelles is patience; cook off all moisture before adding anything else. Wet filling makes a soggy dish.
- **Make ahead:** roast celeriac and prepare duxelles a day ahead; fill and reheat on service.
- **Plating:** serve a half-celeriac per portion on a warmed plate with the cranberry-port reduction and a spoon of vegan gravy (made from the celeriac scoopings blended with mushroom stock).
- **Care home / texture-modified adaptation:** scoop the soft celeriac flesh, blend with the duxelles and a little rapeseed oil to a smooth puree (IDDSI Level 4); the roasted flavours hold well.
- **Schools:** omit the port and tamari; use gluten-free vegetable stock and a little apple juice for the reduction. Omit hazelnuts for nut-free settings.

Scaling

For 50+, use 25 to 30 medium celeriac, cooked in lidded gastro trays in the combi oven. Allow half a medium celeriac per portion.

Allergens

Gluten-free and vegan when confirmed gluten-free tamari and stock are used (tamari is often brewed with wheat, so check it). Contains **tree nuts** (hazelnuts), **celery** (celeriac), **soya** (tamari) and **sulphites** (wine, port).

Gluten-free only when every ingredient is confirmed gluten-free. Always check current labels and specifications at the point of purchase. Product codes are shopping suggestions; prices and stock show on shop.brookstreetfoods.co.uk once you are signed in.