

Savory Mushroom Vegan Hot Water Crust Pie

Ingredients

- 1 cup wild rice or wild rice blend
- ¼ cup TVP crumbles
- 2 tbsp. soy sauce
- Olive oil, for cooking
- 4 cups mixed mushrooms (such as button, cremini, shiitake, oyster, maitake, and other grown or wild mushrooms)
- 1 medium-sized onion
- 4 cloves garlic
- ¼ cup all-purpose flour
- ¼ cup vegan butter
- 2 tbsp. fresh herbs (such as sage, rosemary, tarragon, and thyme)
- 2 cups soymilk, or other plant-based milk
- Salt and pepper, to taste

For the Crust:

- 2 ¾ cup all-purpose flour
- ½ cup chickpea flour
- 1 tsp. salt
- ½ cup vegan butter
- ½ cup vegetable shortening

Steps

1. Start by making your rice as directed on the package, and set aside. Place your TVP in a heat resistant container, and add ½ cup boiling water and the soy sauce. Set aside to rehydrate. Finely chop your mushrooms, dice your onion, and mince the garlic. Mince the herbs while you're at it.

2. Heat a tablespoon or two of oil in a medium-large skillet, and add the onion and garlic. Sauté for a couple minutes, until the onions become a little translucent. Add the mushrooms, and sprinkle with some salt, cook for another few minutes so the mushrooms lose a good amount of their moisture. Finally add the rehydrated TVP, and sauté for another couple minutes, stirring to bring it all together. Taste and adjust the salt and pepper to taste. Remove from the heat and set aside.

3. Next let's make our sauce. You can use the same pan if you scrape it clean. Add the ¼ cup of vegan butter and melt. Next add the flour, and stir, removing any lumps and not allowing it to burn. After a couple minutes, throw in your fresh



herbs, stir, and add the soymilk. Cook for a few minutes, stirring, until it has thickened nicely. Season with salt and pepper to taste, and set aside. Preheat the oven to 375°F (190°C) at this point.

4. Now time for the crust. Hot water crust becomes difficult to work with once it's cooled, so make sure you're ready to work. Have a 9-inch springform pan lightly greased. It will also help to have some wax paper or plastic wrap to help roll out the crust. Whisk together the flour, chickpea flour, and salt in a mixing bowl. On the stove combine the vegetable shortening, vegan butter, and 1/3 cup of water. Bring it to a simmer and wait until all the butter and shortening have melted. Pour the hot liquid into the dough, and use a spoon to combine until most of the fat has been incorporated. Place on your clean and lightly floured work surface, and knead for a couple minutes.

5. Divide the dough roughly into 1/3 and 2/3 pieces. Set the smaller piece aside, and place the larger piece between two pieces of wax paper or plastic wrap. Use a rolling pin to roll out the dough into a thin, large circle. You want it big enough to cover the entire bottom of the 9-inch pan, and go roughly 2 inches up the sides. Transfer the dough into your pan, and smooth out rips. Neaten up the edges a little bit to be more even, and use those bits of dough to fill in any small holes. Place the second piece of dough in plastic wrap or wax paper, and roll it into a 9-inch circle for the top. Set aside as you fill the pie. Season your wild rice with salt, if you haven't already, and drain any extra liquid there might be. Place that into the pie crust first, pushing it down firmly. Next add the mushroom mixture, packing it down as well. End with the creamy sauce on top, spreading it out well. Add the top pie crust, and use your fingers to pinch the edges closed. Use a sharp knife to cut a few slashes through the crust so the pie can vent.

6. Bake your pie for 90 minutes. Keep an eye on the top, and if it starts to brown to quickly cover with aluminum foil. After an hour and a half, remove from the oven. Let cool for around 10 minutes, before removing the sides of the pan- make sure to go around the edges with a butter knife first, in case any filling leaked and is sticking to the sides. Let it cool fully- or at least for an hour, if you're impatient- before serving.