



In Elizabethan England, there was a meat pie known as a coffin. Whole deer, birds, rabbits, and oysters in their shells were parboiled, vinegared and placed in a pie crust box for preservation. These complete bodies were often then given as gifts or eaten at celebrations. Of course no one could take a slice from the pie because it was filled with bones.

For *Falllllll House* we've made a mushroom coffin: roasted mushrooms bedded into a turnip and red miso puree. Unlike the original coffin pies, it can be sliced because the mushrooms have already digested the living and the dead from the world around them.

Crust

Filling

500 g mushrooms
700 g turnips
7 g tapioca flour
50 g red miso
1 piece of stale bread

8-9" loaf pan

To make the dough, start by cutting the cold butter into small cubes. Mix the first portion of flour and salt and then add the butter in small handfulls at a time.

Toss the mushrooms in olive oil and a little salt, if they're large, like shitake, cut into pieces that will fit into the coffin. Roast at 350 for 30-40 minutes and then allow to cool.

Meanwhile peel, quarter and dice turnips. Steam until tender, about 10 minutes. Mash the turnips with the red miso and tapioca flour until it becomes a paste. Leave to cool until room temperature and then mix the mushrooms into the paste.

Preheat oven to 350f/

Line your loaf tin with parchment paper. Roll out the first disk of dough to less than 1/4 in and lay it in your tin. Make sure to push the dough into the corners of the tin. Put in the freezer for half an hour. Meanwhile roll out the smaller disk of dough, place it on a plate or tray and let it freeze for 20 minutes. Take out the dough and add the room temperature filling. Place the cover on the box, trim the edge leaving enough material to crimp the edges together. Slit the top for steam and place in the oven for an hour and a half. Take out of the oven and allow to cool to room temperature. Enjoy.