



COOKING PASSION SINCE 1877

BEEF WELLINGTON



INGREDIENTS

1 fillet of beef (middle cut) -
1 kg approx
English mustard to brush beef
5/6 slices of Parma or Serrano
ham
700g of chestnut mushrooms
Handful of chestnuts
2 garlic cloves
Rolled puff pastry
Egg yolk for brushing
Olive
Sea salt
Pepper



PREPARATION

1. In a hot pan sear fillet of beef on all sides, then rest. While resting, brush with English mustard. This will soak into the meat to give a little heat.
2. Blitz chestnut mushrooms, garlic and chestnuts to fine. Fry in a dry pan until all the moisture has evaporated.
3. Lay a sheet of cling film on a chopping board. Cover with the Parma ham so it overlaps. Spread mushroom/chestnut mixture over ham, then lay beef towards the top.
4. Carefully roll the cling film over to make a tight cylinder around the beef, removing film as you roll. Pinch the edges and roll into a neat, tight log shape. Place in the fridge for 15 mins to firm up.
5. Lay cling film on chopping board again and cover with puff pastry. Repeat rolling process with ham rolled fillet. Roll tight and then chill again.
6. Preheat oven to 180°C. Brush chilled Wellington with egg yolk, season with sea salt and bake for 30/35 mins until golden brown.
7. Serve with horseradish mash and a red wine sauce.

by **Lee Roddy**