

Beef Wellington

A classic recipe which is great fun to make, and looks amazing in the middle of the table. This recipe is inspired by Gordon Ramsay's version – we tend to swear less than him while cooking it! This recipe is for medium rare, add 5 minutes to each cooking point for medium

Serves: 6
Prep Time: 1 hour
Cooking Time: 30 mins
Cuts to use: Beef fillet
Serve with: New potatoes and roast vegetables

Ingredients

- Beef fillet, approx. 1kg
- 3 tbsp olive oil
- 250g mushrooms
- 2 onions
- 50g butter
- 100ml dry white wine (plus some for your glass!)
- 12 slices prosciutto or streaky bacon
- 500g pack puff pastry
- Flour for dusting
- 2 egg yolks

Method

1. Pre-heat the oven to 220°C/200°C fan/gas 7. Brush the fillet with olive oil and season with pepper, then roast it for 15 minutes. Once cooked, let it cool and then pop it in the fridge to cool for 20 minutes.
2. Very finely chop the mushrooms and onions. Heat the remaining olive oil and butter in a pan, and fry the onions and mushrooms in it. After 10 minutes, add the wine and cook until it has been absorbed (about 10 mins). The mixture should hold its shape. Lay 2 pieces of clingfilm (overlapping) on a chopping board. Lay the prosciutto or bacon on the clingfilm, overlapping in two rows. Spread the mushroom and onion mix on the prosciutto. Place the fillet on the prosciutto and use the cling film to wrap the prosciutto around the fillet. Wrap it tightly into a sausage shape and pop it in the fridge while you prepare the pastry.
3. Dust the work surface with flour. Roll out a third of the pastry into a 18 x 30 cm strip. Place the fillet onto this strip (unwrap it from the clingfilm first!). Brush some of the egg yolk over the pastry edges and the wrapped fillet.
4. Roll out the remaining pastry to about 28 x 36cm. Using a rolling pin, drape it over the fillet, pressing down the sides. Trim the sides, leaving a 4cm rim, which you should seal with a spoon handle. Glaze with the rest of the egg.
5. Mark the Wellington with long diagonal lines, using the back of a knife (don't cut into the pastry). Chill for between 30 mins and 24 hours.
6. Heat the oven to 220°C/180°C fan/gas 6. Brush with egg again, and cook until golden – about 20 minutes. Allow to rest for 10 minutes and serve in thick slices.

