

Beef Wellington

There are many components to our Beef Wellington that makes this one of the great classics. This can be prepared the day before.

Serves 4

Preparation time 40minutes (medium-rare)

Ingredients

1 ½ lb Prime fillet of beef (in a whole piece)
1 packet of frozen/ fresh pastry (not ready rolled)
20oz melted butter
1 tbsp olive oil
100g duck pâté
Cracked black pepper to season

For the pancakes:

Download Onecall's pancake recipe from the resources page. You will need 6inch diameter pancakes for this recipe.

For the Duxelles:

200g/ 8oz finely chopped button/ chestnut mushrooms
6 finely chopped shallots
2oz good quality butter

For the port and red currant sauce:

2tbsp olive oil
4 finely chopped shallots
2 crushed garlic cloves
3oz chopped Smokey bacon
1 small roughly chopped carrot
1 celery stick
1 generous handful chopped coriander
½ cup port
1 ½ pint good beef/ chicken stock
1 dash Worcester sauce
¼ tsp Bovril extract
2tbsp tomato puree
2tbsp redcurrant jelly

Method

Firstly make the pancakes:

1. Follow Onecall's recipe and remember to make 6x 6inch diameter pancakes.

Secondly make the duxelles:

1. Combine all the ingredients and sauté on medium heat for approximately 20 minutes or until the water has absorbed and mixture is softened, stirring occasionally.

For the beef:

1. In a heavy bottomed roasting pan add olive oil and heat until smoking.

2. Add the beef to the pan and seal all over.

3. Season the beef with cracked black pepper.

4. Remove from the pan and cool on a rack.

Assemble the Wellington:

1. Roll out the puff pastry and cut in half to form 2 rectangles large enough to cover the beef.

2. Line one rectangle of puff pastry with the pancakes, leaving a 1 ½ inch border all around.

3. Spread the pâté over the pancakes and then spread the duxelles over the pâté.



4. Place the beef on top.





5. Carefully bring the pancakes up and over the beef.
6. Brush the border with melted butter.
7. Cover with the remaining puff pastry and form into a parcel using a little melted butter to seal.



8. With a sharp knife gently score the top of the parcel with 3inch long cuts to create air vents.
9. Brush liberally all over with the remaining melted butter.
10. Trim the edges to remove excess pastry and refrigerate until ready to cook.

To cook:

1. Place in a preheated oven at 180C/ 350F/ Gas 4, on the middle shelf for 40minutes (medium/ rare), 50minutes (medium) and 1hour (well done).
2. Remove from the oven and leave to rest for 10minutes before serving.

Serve the Wellington with a port and red currant sauce:

1. In a heavy bottomed pan heat the olive oil.
2. Add shallots and garlic and sauté gently until lightly golden.
3. Add tomato puree and stir until slightly caramelised.
4. Add the port and if in a commercial kitchen flambé- we do not recommend this in a domestic kitchen.
5. Add ½ the coriander and all the other ingredients.
6. Simmer gently until reduced by half, then strain- do not mash through the sieve.
7. To serve add a knob of butter, the remaining coriander and if necessary thicken with corn flower.

To serve the Beef Wellington:

1. Cut into 4 slices.
2. Place 1 slice on a plate with crushed, buttered new potatoes, a medley of fresh green vegetables, such as sugar snaps, peas and asparagus and finally a basil olive oil infused oven roasted tomato.
3. Nape 1 tbsp of the port and red currant sauce gently over the beef and serve the remaining sauce to the side.



Tried and tested by the Onecall Hospitality tasting team

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