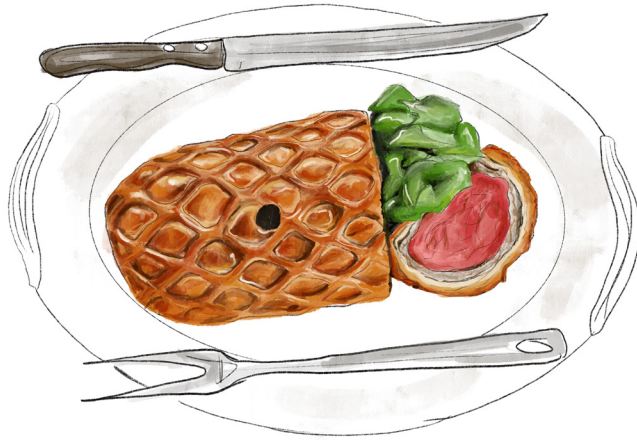


FILLET OF BEEF WELLINGTON

for 8 persons

21
AT HOME



ALLERGENS

Gluten, Eggs, Milk, Soya, Mustard

Please read the full method before starting to cook. Every effort has been made to make this process as simple as possible but a little foresight in the recipe will help you achieve the best results. Ensure that, where relevant, your oven is preheated to the correct temperature before you begin.

Pre-heat the oven to: 220°C (fan) / 220°C (no fan) / Gas 7

Remove from the box and transfer to a baking tray lined with non-stick baking parchment. Brush the surface generously with beaten egg yolk, return to the fridge for 5 minutes then glaze once more.

Bake in a pre-heated oven for 15 minutes then reduce the temperature by 30°C for a further 25 minutes. The core temperature should read 38°C and the pastry crisp

Remove from the oven and rest on a cooling wire for 10 minutes, during which time the core temperature should rise to 54°C and the meat beautifully pink.

Trim and discard the ends then carve into thick slices using a sharp, serrated knife. Serve with red wine sauce and your favourite vegetables.

21 HOSPITALITY GROUP



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