



Classic Beef Wellington

Ingredients

- 2 pkts MAGGI Roast Meat Gravy
- 2 tbsps Olive Oil
- 900 g Beef fillet
- 250 g White Mushrooms, sliced
- 20 g Butter
- 12 Slices Prosciutto
- 4 Pieces Puff Pastry, Reduced-Fat
- 1 Egg


Instruction

1. Heat oven to 200°C / 180°C fan forced. Heat a large frying pan with 1 tbsp oil; add beef fillet; sear on all sides for 2 minutes or until browned, season with salt and pepper; place on a large lined roasting tray. Roast for 15 minutes for medium-rare or 20 minutes for medium. When the beef is cooked to your liking, remove from the oven to cool, then refrigerate for 20 minutes.
2. While the beef is cooling, using a food processor, process mushrooms until fine. Heat remaining olive oil and butter in a large frying pan and fry mushrooms on a medium heat, until softened. Remove from heat, place on one side to cool.
3. Overlap two pieces of cling film over a large chopping board. Lay prosciutto on cling film, slightly overlapping, in a double row. Spread mushrooms over the prosciutto, sit the fillet on it. Use the cling film's edges to draw the prosciutto around the fillet, then roll it into a sausage shape, twisting the ends of cling film to tighten it as you go. Refrigerate for 10 minutes.
4. Meanwhile, place 1 pastry sheet on a clean work surface. Brush 1 edge with egg. Place another pastry sheet, slightly overlapping, alongside and press the edges together to seal. Repeat with remaining sheets to create one large pastry square.
5. Carefully remove plastic wrap from beef, place in the middle of the pastry square. Fold the pastry over the beef to enclose. Trim any excess pastry. Tuck the sides of pastry under to secure. Place the beef wellington, seam-side down, on the tray. Brush the pastry with the remaining egg.
6. Bake wellington until golden and crisp or 20-25 minutes for medium-rare beef, 30 minutes for medium. Allow to stand for 10 minutes before serving in thick slices. Before serving prepare MAGGI Roast Meat Gravy as per

packet instructions, serve with your favourite steamed or roasted vegetables

Nutrition

Carbohydrates	23.89 g
Energy	513.75 kcal
Fats	26.88 g
Protein	47.15 g
Sugars	2.85 g

 85 Minutes

 6 portions