



BEEF WELLINGTON

Serves 4

INGREDIENTS

1 1/5kg Maleny Black Angus Beef eye fillet

115g butter

60g chicken pate

1 baby onion finely chopped

1 cup Beef Stock (Maleny Black Angus Beef bone broth would be ideal)

230g button mushrooms sliced

1 egg yolk

500g puff pastry

1/2 teaspoon salt and pepper

2 tablespoon red wine

METHOD

1. Spread Maleny Black Angus Beef eye fillet with 30g softened butter.
2. Bake at 220C for 10-15 minutes or until fillet is browned all over.
3. Remove from oven and allow to cool completely. Reserve the pan juices.
4. Sauté onion and mushrooms in 30g butter until tender.
5. Combine remaining butter with pate, season lightly with salt and pepper. Spread all over the top of the beef fillet.
6. Top with onion and mushroom mixture.
7. Roll puff pastry to 3 mm thickness.
8. Place beef fillet in the centre and wrap the pastry around it. Press firmly together, making sure any overlapping edges of the pastry are not too thick.
9. Place the pastry-wrapped fillet in baking dish.
10. Brush with beaten egg yolk.
11. Bake at 240C for 10 minutes.
12. Reduce heat to 220C and cook for a further 10-15 minutes or until pastry is rich golden brown.
13. To reserved pan juices, add beef stock and red wine.
14. Cover and cook over high heat until sauce is slightly reduced. Strain.
15. Cut fillet into thick slices and spoon sauce over.

Serve with vegetables or tossed green salad and baby potatoes. Enjoy!

