

# Eye Fillet

## *beef wellington*



### Method

1. Spread Maleny Black Angus Beef Eye Fillet with 30g of the 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 of butter until tender.
5. Combine remaining butter with pâté, season lightly with salt and pepper. Spread all over the top of the Maleny Black Angus Beef Eye 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 Maleny Black Angus Beef Bone Broth 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!

### Recipe Notes:

- Your red wine doesn't need to be anything fancy - something from the bargain shelf will do!

### Ingredients

- 1.2kg Maleny Black Angus Beef Eye Fillet
- 115g butter
- 60g chicken pâté
- 1 baby onion finely chopped
- 1 cup Maleny Black Angus Beef Bone Broth
- 230g button mushrooms sliced
- 1 egg yolk
- 500g puff pastry
- 1/2 tsp salt and pepper
- 2 tbsp red wine

Serves: 4 people

Prep Time: 20 minutes

Cooking Time: 40 minutes

