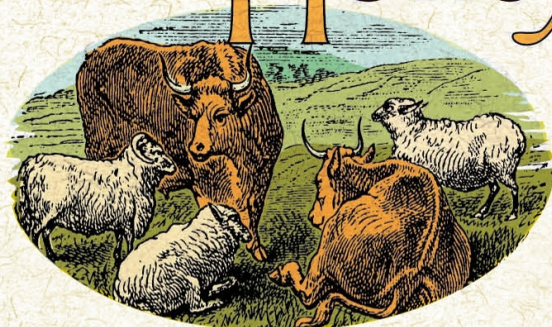


Honeywell's

R E C I P E



Individual Beef Wellington

Ingredients

- 1 x 7oz Fillet Steak per person (ask for flatter fillets rather than thick ones)
- 2oz Honeywell's Chicken Liver Pate per Steak
- 2oz Finely chopped Mushrooms per Steak (you can be as exotic as you like regarding your Mushroom choice)
- Pack of Puff Pastry
- Egg Yoke to glaze
- Salt & Pepper

1. Heat some Butter in a frying pan ready to seal the fillets.
2. Season the Steaks with the Salt & Pepper and seal the Steaks on all sides so they are a nice colour. Place on a tray and return to the fridge to cool.
3. Cook the Mushrooms in the same pan then and set aside.
4. Mix the Pate and Mushrooms together to form a paste.
5. Roll out the Pastry quite thin and cut circles big enough to wrap each Steak. (If you are feeling particularly creative feel free to cut out some leaf shapes to decorate the top of each Wellington!)
6. Place the cooled Steaks in the centre of the Pastry circles and cover with a good tablespoon of the Pate/Mushroom paste.
7. Bring the pastry up and over the Steak and seal by gathering the edge and pinching it together. Turn the Wellington over so the gathered pastry is on the bottom and garnish with your Pastry leaves.
8. Glaze the Wellingtons with the Egg Yolk.
9. Bake on an oven tray for 15-20 minutes in a pre-heated oven at 200°C, or equivalent, and this should give each steak a nice pink centre. Add a few minutes for your guests who prefer their Steaks a little more Well Done!

We served our Beef Wellingtons with Roasted Seasonal Vegetables and a Red Wine Gravy. To make this we brought 400ml of good stock and half a pint of red wine to the boil and reduced to the desired consistency. Season with Salt & Pepper at the end and dinner is served!

Recipe cards available at www.honeywellfarmshop.com