

Beef Wellington with Mushroom & Mustard Sauce



what you need

- 2 x 125g pieces John Penny fillet steak
- 1 tablespoon olive oil
- 25g butter
- 1 red onion, finely diced
- 125g button mushrooms, diced
- 2 teaspoons wholegrain mustard
- 2 tablespoons dry sherry
- 375g puff pastry
- 1 egg
- 150ml red wine
- 2 tablespoons single cream
- Freshly ground black pepper

Cooking time: 45 mins

Serves: 2

how to cook

- 1 Preheat the oven to Gas 7, 220°C, fan 200°C, 425°F. Heat the oil and butter in a frying pan and quickly seal the steaks on both sides. Remove from the pan and allow to cool. Add the onion and mushrooms to the pan and cook for 6-8 minutes, stirring occasionally. Stir in the mustard, wine and seasoning, cook for a further 2 minutes, allow to cool.
- 2 Cut the pastry in half and roll out one piece on a lightly floured surface large enough to 'wrap' around one steak. Place a heaped teaspoon of the mushroom mixture in the centre of the pastry top with the beef and place a further spoonful of the mixture on the beef.
- 3 Brush the edges of the pastry with water and with a sharp knife make cuts in from the corners. Wrap the pastry around the meat to seal completely and place seal-side down on a baking tray. Repeat to make two beef wellingtons.
- 4 Make pastry leaves with any remaining pastry and stick on top with a little water. Brush with beaten egg and bake in the preheated oven for 20-25 minutes until risen and golden brown.
- 5 To make the sauce, add the wine to the remaining mushroom mixture and reduce slightly. Stir in the cream and serve hot with

the beef wellingtons.