

— FINN'S —

Brilliant

— BEEF WELLINGTON —



MASSINGBERD - MUNDY

Lincoln Red

BEEF





INGREDIENTS

- 1 Lincoln Red steak, preferably fillet
- 1 package of ready-rolled puff pastry
- Salt + pepper
- 1 small onion
- 100g smooth liver pate
- 150g button mushrooms
- 1 egg, beaten

Make something special this date night! This miniature beef wellington is miles easier than a traditional beef wellington but no less impressive.

TO MAKE:

- 1.** Finely mince your mushrooms and onions, and sweat in a pan with a little oil, until very soft. Remove from the pan, let cool, and mix with the pate. Meanwhile, season your steak with salt and pepper, and oil. Bring the pan back up to the heat and sear your steak on all sides.
- 2.** Roll out your pastry and place your seared steak in the centre. Top with your pate mixture, and fold over the pastry.
- 3.** Wet the edge of the pastry to seal, and trim off the excess. Place small diagonal cuts on the top and decorate with pastry leaves.
- 4.** Brush with an egg wash and bake in a 180°C oven for 20 minutes, or until the pastry is golden and crisp.
- 5.** Serve with mushroom gravy, steamed spring vegetables and new potatoes.

FOR THE FULL RECIPE, AND OTHER TASTY LINCOLN RED BEEF CREATIONS,

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