



Beef Wellington

Overview

Difficulty Medium

Servings 4

Preparation Time 30 mins

Cooking Time 90 mins

Ingredients

- 1kg of Angus beef striploin/tenderloin
- 20ml of cooking oil
- 2 tablespoons of vegetable oil
- 300g of white button mushroom
- 100g of cooked chestnut, chopped
- 150g of unsalted butter
- 3 sprigs of fresh thyme
- 100ml of white wine/leftover wine
- 12-15 slices of bacon
- 2 sheets of ready-to-use frozen puff pastry
- 2 egg yolks beaten with 1 tablespoon of milk
- Fresh pepper to taste, crushed
- Salt to taste
- White pepper powder to taste

[Continue Next Page](#)