

Classic Beef Wellington

*Recipe from:
Baking – Roasting – Moisture Plus
Cookbook*

*Serves:
6 to 8 persons*

Ingredients:

- 1000g fillet of beef
- Freshly ground black pepper
- 1 tbsp vegetable oil
- 30g butter
- 2 shallots
- 250g mushrooms
- 1 large sprig of thyme
- 100ml extra dry vermouth or dry white wine
- 150g smooth liver paté
- 15g fresh parsley
- 12 slices of unsmoked streaky bacon
- 500g puff pastry
- 1 egg

Method:

1. Preheat the oven using the Fan-plus function at 250°C.
2. Season the fillet of beef with black pepper and rub with oil.
3. When the oven reaches the temperature, place the beef on the universal tray or in a roasting pan and sear in the oven for 15 minutes. After searing, set the beef to one side to cool.
4. Peel and finely dice the shallots, clean the mushrooms and finely dice them.
5. Melt the butter in the pan and fry the shallots for 3 to 4 minutes until softened.
6. Add the finely chopped mushrooms together with a sprig of thyme and cook for a further 5 to 6 minutes.
7. Pour in the wine and cook for a further 10 minutes until all the wine has been absorbed and the mixture is dry.
8. Allow it to cool and remove the sprig of thyme, stir in the liver paté and the chopped parsley.
9. Season to taste then set aside to cool completely.
10. Overlap two pieces of cling film on a clean work surface or large chopping board. Lay out the slices of streaky bacon in two rows, slightly overlapping each other.
11. Spread half the mushroom mixture over the bacon. Sit the beef on it and spread the remaining mushroom mixture over the top of the beef.



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*Serves:
4 persons*

Method:

- Using the edge of the cling film, draw up the streaky bacon around the beef fillet to create a tight sausage shape. Place this in the fridge while rolling out the pastry.
- Lightly flour the work surface and roll out the pastry to a 28cm by 28cm square shape, 0.5cm thick, large enough to enclose the beef.
- Carefully remove the cling film from the beef and place it in the middle of the pastry.
- Brush the edges of the pastry with some of the beaten egg and fold it over the beef to enclose it.
- Place the beef wellington on the universal tray with the seam underneath. Brush the pastry with the remaining beaten egg and use any scraps of pastry to create decorations if desired. Chill beef wellington for at least 30 minutes or overnight.
- When ready to bake the beef wellington, preheat the oven then insert the food probe into the center of the meat and place in the oven to bake.
- At the end of the programme, let the meat stand for a 15 minutes before craving and serving it.

Cooking Tips:

Using the Miele Oven, you can select automatic programmes to help achieve perfect cooking, baking or roasting results. There is no need to programme the mode or temperature and duration. In addition, the degree of doneness, can be individually defined. You can now enjoy perfectly cooked beef wellington with ease.

You can also use the wireless food probe stored in the oven door to customize precisely the core temperature of the meat. With such indicator, there is no need to supervise the cooking process.

