



JACKSON

ESTATE

BEEF WELLINGTON

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Serves 6-8.

Wine Paring: Jackson Estate Vintage Widow Pinot Noir.

Ingredients:

500g beef fillet

500g mushrooms

8 slices Parma ham

Dijon mustard for brushing beef fillet

400g puff pastry

Egg wash

2 cloves garlic chopped

1 red onion finely chopped

1 glass Pinot Noir wine

Salt and freshly ground black pepper

EVO



Method:

Preheat oven 220c

Season beef with the salt and pepper. Heat a pan with olive oil and fry beef on high heat until brown. Let cool

In food processor blitz onions, mushrooms and garlic. Add this puree to the pan and fry for a few minutes. Add the glass of Pinot and allow the wine to evaporate.

On some glad wrap place a layer of Parma ham and then the puree followed by beef which has been brushed with the mustard. Roll all in glad wrap and place in fridge for 30 mins.

Unwrap and put meat in centre of the rolled pastry. Egg wash the edges of the pastry and fold over the meat. Egg wash the top then score.

Bake 30-35 minutes.

Delicious with Jackson Estate Vintage Widow Pinot Noir.

