



Beef Wellington

1.5kg beef tenderloin
2 tblsp oil

250g high-protein (bread) flour
15g instant dried yeast
125g butter, softened
50ml water
3 eggs
5g salt

60g butter
100g shallots, peeled and chopped
240g fresh button mushrooms, chopped
salt and pepper to taste

100g fresh foie gras
1 egg, beaten, for glazing

60g butter
100g shallots, peeled and chopped
200ml Port wine
500ml **HACO Classic Demi-Glace**

- Trim and tie up the beef tenderloin with butcher's string so that it retains its shape during cooking. Heat the oil in a large frying pan and sear the beef until lightly coloured on all sides. Cool before removing the string.
- Place all the dough ingredients except salt in an electric mixing bowl. Mix on speed 1 for 2 minutes using dough hook. Add salt and mix on speed 2 for 5 minutes. Wrap in cling film and set aside to rest for 30 minutes.
- Place butter in frying pan over low heat. Fry the chopped shallots until translucent. Add mushrooms and cook until soft. Season to taste and set aside to cool.
- On a lightly floured surface, roll out the dough 1/2cm-thick to a large rectangle. Spread the pate and mushroom mixture along the centre of the pastry. Place the meat in the middle and trim off excess dough at the top and bottom ends. Brush the side edges of the dough with the beaten egg. Fold the pastry edges over, to overlap slightly, and turn the loaf so that the joint is tucked underneath the meat. Place on a paper-lined baking tray and brush with beaten egg. Bake in a preheated oven at 180°C for 30 minutes. Allow to rest for 20 minutes before serving.
- Melt butter in a saucepan over low heat and cook the shallots until translucent. Add the port and simmer until reduced by half. Add the **HACO Classic Demi-Glace**. Season to taste and thicken with butter.