

The recipe.

Classic dishes for
the home cook
from the world's
best chefs.

Josh Emmet



RIZZOLI
NEW YORK



INGREDIENTS

all-purpose/plain flour,
for dusting

18 oz (500 g) puff pastry

3½ oz (100 g) baby
spinach

3 tbsp plus 1 tsp (50 ml)
vegetable oil

9 oz (250 g) mixed
wild mushrooms, finely
chopped

1½ lb (750 g) chestnut
mushrooms, finely
chopped

sea salt and freshly
ground black pepper

6¾ tbsp (100 ml)
Madeira wine

2 shallots, finely diced

1 clove garlic, finely
chopped

½ bunch thyme

3½ lb (1½ kg) thick
centre-cut beef fillet,
trimmed of any sinew

2 tbsp prepared English
mustard

3 egg yolks beaten with
1 tbsp (15 ml) water
(egg wash)

SAVOURY CRÊPES

1¼ cups (150 g) all-
purpose/plain flour

1½ cups (325 g) semi-
skimmed milk

1 egg

salt and freshly ground
black pepper

2 tbsp (30 g) unsalted
butter, melted

Classic Beef Wellington

Calum Franklin

COMPLEXITY: MODERATE | PREP TIME: 45 MINUTES, PLUS REFRIGERATION TIME
COOK TIME: 1 HOUR | SERVES: 6 TO 8

METHOD

With a light dusting of flour, roll out the puff pastry to a rectangle measuring 16 x 12 in (40 x 30 cm) and place in the fridge to rest.

Make the savoury crêpes. Whisk the flour, milk, and whole egg together till smooth, season with salt and pepper, then whisk in 1½ tablespoons (20 g) of the melted butter. Rub a little of the remaining butter around a large, non-stick frying pan, place over a low-medium heat and carefully pour in just enough batter to make a thin 8-in (20-cm) diameter crêpe. Colour lightly, about 45 seconds, then flip over and cook for another minute until done. Remove from the pan. Repeat until you have 4.

On a clean, flat work surface, lay out the crêpes into a rectangular shape measuring 14 x 10 in (35 x 25 cm), overlapping the bottom two crêpes onto the top two. Evenly cover the crêpes with the uncooked baby spinach.

In the large frying pan, heat 2 tablespoons (30 ml) vegetable oil over a high heat, add the mushrooms and season with salt and pepper. Cook until there is no moisture left at all in the mushrooms, then add the Madeira and reduce to a gentle simmer.

In a small pot, heat 1 tablespoon (15 ml) vegetable oil and sweat down the shallots, garlic, and thyme till soft, about 5 minutes, then add this to the mushroom mix. When the Madeira has completely reduced and the mixture is almost dry again, remove the pan from the heat and quickly scatter the mushroom mix evenly over the baby spinach. The heat from the mushrooms will gently wilt the spinach. When the mushrooms have cooled, gently pat down to compact.

Wipe out the frying pan and return it to a high heat. Season beef fillet well and then rub all over with vegetable oil. When the pan is smoking hot, carefully put the beef fillet in it and sear all over for 20 to 30 seconds, just to get a little colour all over. Remove the beef fillet and lay horizontally across your mushroom mix. When cooled, rub the beef all over with the English mustard.

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Classic Beef Wellington cont.

Remove the pastry from the fridge and place on a baking tray lined with parchment paper. Gently dust off any excess flour and brush liberally with the egg wash. Roll the beef/spinach/mushroom crêpes into a tight cigar shape and quickly lift and transfer to lie horizontally across the bottom of the pastry. Roll the pastry upwards, keeping it tight to the cigar until the seam is across the bottom with about 1¼ in (3 cm) of overlapped pastry. Trim off any excess.

Carefully crimp down each end of the Wellington and trim so that there is just enough to tuck back under itself, and brush all over with egg wash. Any of the remaining trimmed pastry can be used for decoration across the top. Put the Wellington in the fridge for 2 hours to rest and chill in the centre, then remove and give a final brush with egg wash and sea salt.

Pre-heat the oven to 365°F (185°C) fan and bake the Wellington for 40 minutes, or until the centre reads 95°F (35°C) with a temperature probe. Slide the Wellington, still on its parchment paper, onto a cooling rack and leave to rest for at least 25 minutes before slicing with a sharp serrated knife and serving with gravy and roast potatoes.

JOSH'S NOTES

Key element: Make the crêpes as thin as you can, and try not to overlap them too much.

Tip: Lay baking paper underneath the crêpes so you can roll the cigar really tightly.

Complements: Serve with beef jus and any potato side dish.