



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
⅔ cup (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.

Continued overleaf