



Watch the Video

CHAPTER ONE

at Home

Beef Wellington, Potato Purée, Braised Red Cabbage and Bordelaise Sauce

Beef Wellington

- Pre-heat the oven to 200°C.
- Place the Beef Wellington in the oven on a baking tray and bake for 30-35 minutes for a medium rare Wellington. If you have a meat thermometer, the core temperature should be about 45°C.
- Leave to rest for 3-4 minutes before slicing.

Potato Purée, Red Cabbage, Bordelaise Sauce

- Place a large pan of water on the stove and bring to the boil.
- Place the bags of cabbage, sauce and purée in the water for 5 minutes.

Serve

- Cut off the ends of the Beef Wellington and then cut it in half.
- Place one slice of Wellington on each plate.
- Open the bag of red cabbage and place a spoonful on each plate.
- Cut a small corner of the back of the sauce and drizzle over the beef.
- Serve immediately.

Ingredients (allergens in bold): Beef Wellington: beef, flour (**gluten**), egg (**egg**), mushrooms, chicken, cream (**dairy**), salt, cabbage, mustard (**mustard, gluten**). Potato Purée: potato, cream (**dairy**), butter (**dairy**), olive oil. Red Cabbage: cabbage, red wine (**sulphites**), raisins (**sulphites**), vinegar (**sulphites**), honey, brown sugar. Bordelaise Sauce: veal stock, carrots, red onions, garlic, tomatoes.

Dish Colour

Keep refrigerated. Use within 3 days. Not suitable for home freezing.