



OUR GUIDE TO THE PERFECT BEEF WELLINGTON
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COOKING THE PERFECT BEEF WELLINGTON

The Beef Wellington has long been the centre piece of many feasts, nothing says decadence like this classic dish! It can be tricky to cook perfectly, so here are our top tips to help you get the perfect results.

- Set your oven to 180°C and roast in the middle of the oven, our general guide is 20-25 mins per kg.
 - Small - 25 - 30 mins at 180°C
 - Medium - 45 - 55 minutes at 180°C
 - Large - 60 - 70 mins at 180°C
- For best results, use a meat thermometer to accurately monitor the temperature of the beef. Rare will be 45°C, medium 55°C and well done 60°C.
- Keep an eye on the pastry - when it is golden brown, flaky and brittle - it is almost ready to be removed from the oven.
- When you remove your wellington from the oven, rest it on a cooling rack so that the heat escapes equally (avoiding a soggy pastry bottom!)
- Resting time is key, ensuring the meat is deliciously tender and moist.