



classic beef wellington for 2

roast



The core temperature is measured from the centre of the meat. For perfect cooking and measuring internal temperatures, we recommend a 'Meater+ Wireless Thermometer'. Available in our pantry now.

Whilst I personally develop, try and test all our recipes and cooking guides, heritage breed animals can vary immensely, therefore cooking times are a guide only. Please ensure all products are cooked through and hot before serving. Enjoy!



Jeff Baker

Executive Development Chef

cooking time from: 20 minutes

To defrost remove the Wellington from the packaging and place on a tray lined with parchment paper and place in the fridge.

Once fully defrosted bake within 24 hours.

Pat dry any moisture before baking with food safe paper.

method

Pre heat your oven to 220°C / 200°C fan-assisted (gas 7).

Place the wellington on a baking tray lined with a sheet of baking parchment.

Place in the middle shelf of your oven and bake for 20 to 25 minutes to reach a core temperature of 45°C before removing and resting for medium rare beef.

Rest for minimum 15 minutes on a wire-cooling tray before carving in half.

serving suggestions

Serve with parsnip mash, buttered savoy cabbage and a rich red wine sauce.

for best results, roast this cut

Oven Temperatures	°C	°F	Gas Mark
Very Cool	140°C	275°F	1
Warm	160°C	325°F	3
Fairly Hot	190°C	375°F	5
Hot	220°C	425°F	7
Very Hot	240°C	475°F	9

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