

Venison Wellington



Serves 6 -8 Prep 20mins + 30 Mins chilling Cook 40 mins Occasion

Ingredients

1 onion, finely chopped
oil
4 open cap mushrooms finely chopped
some parsley, finely chopped
1 slice of white bread, soaked in milk and mashed
1 apple, peeled and grated
500g venison mince
2 eggs, beaten
2 sheets puff pastry

1. Fry the onion in a little oil until it is soft but not coloured, then add the mushrooms and cook until any liquid that is given off has evaporated. Remove from the heat, allow to cool for 10 mins, then stir through the parsley, bread and apple.
2. Add the venison mince, seasoning and half of the beaten egg and mix everything thoroughly with your hands.
3. Lay out 1 sheet of puff pastry on a baking sheet and form the mince mixture into a log down the centre, brush round the edge with some water and lie the other sheet on top. press down around the mince mixture to thoroughly seal the wellington. Trim the pastry to leave a 1.5 cm border around the filling, crimping as you go. Decorate the top, if you like and cut two small steam holes in the top with a sharp knife. Chill for 30 mins
4. Heat the oven to 200C.Fan 180C/gas 4. Brush the pastry with the remaining egg. Bake for 40 mins, or until the pastry is dark golden brown and a skewer pushed carefully into the centre feels red hot when pulled out.