

Venison Wellington

Savannah · 30/09/2024



Prep Time

1 hr

Difficult

Medium

Servings

10

Description

This is your basic beef Wellington adapted for venison This venison Wellington is delicious and very easy but looks gourmet

Ingredients

- - 2 tablespoons butter
- divided
- or as needed - 1 venison backstrap
- cut in half - 1 (10 ounce) package sliced fresh mushrooms - 1 medium onion
- diced - 2 cloves garlic
- diced - ½ tablespoon Worcestershire sauce - 1 tablespoon ground thyme
- or to taste - salt and ground black pepper to taste - 1 pound bacon
- or as needed - 1 (17.5 ounce) package frozen puff pastry
- thawed - 1 egg yolk - 1 tablespoon water
- or as needed

Instructions

1. Preheat the oven to 450 degrees F (230 degrees C). Melt 1 tablespoon butter in a hot pan over medium-high heat. Brown venison in hot butter
2. about 2 minutes per side. Set meat aside. Melt remaining butter in the pan over medium-high heat. Add mushrooms
3. onion
4. garlic
5. and Worcestershire sauce. Sauté until mushrooms are soft
6. 5 to 7 minutes. Set aside and allow to cool. Spread thyme
7. salt
8. and pepper onto a large cutting board and roll backstrap halves in mixture to form a coating of herbs. Wrap each piece of backstrap in enough bacon to cover. Unfold 1 puff pastry and place first piece of backstrap into the center. Bring sides of pastry together and pinch to seal. Repeat with second backstrap and remaining pastry. Place each into an ungreased baking dish. Mix egg yolk and water together in a small bowl; brush tops of dough. Bake in the preheated oven for 10 minutes. Reduce heat to 425 degrees F (220 degrees C). Continue baking until dough is golden brown
9. 10 to 15 minutes more. Recipe Tip Remember to take the puff pastry package out of the refrigerator and follow the package directions to thaw. If you forget
10. place individual pastries on a microwave-safe plate and microwave in 10-second increments until thawed. Editor's Note: Nutrition data for this recipe includes the full amount of bacon. The actual amount consumed will vary.