

Wagyu and Mushroom Wellington



730 kcal
(per serving)



50 min



Mushrooms and Wagyu combine to give deep flavor to this Wellington, which is splendid for a party.

Makes 4 servings

Wagyu bottom round (sliced)	180 g
Shiitake mushrooms (or other mushrooms)	6 (50 g)
Shimeji mushrooms	50 g
Enoki mushrooms	50 g
Prepared puff pastry	25×20 cm sheet
Butter	2 and 1/2 tablespoons
Kabosu citrus (or lemon)	1/4 (30 g)
Eggplant	2 (140 g)
Tomatoes	2 medium (400 g)
Watercress	8 sprigs
Salt	3 pinches
Pepper	3 pinches

1. Chop the shiitake, shimeji, and enoki mushrooms. Season with salt and pepper, and saute the mushrooms.
2. Saute the slices of Wagyu round until lightly browned, about 1 minute.
3. Line a half round (cylindrical) loaf pan with aluminum foil. Roll out puff pastry until thin and drape over the aluminum foil. Fill the pastry with consecutive layers of meat, mushrooms, and a second layer of meat and mushrooms, finally topped with a layer of meat. Fold the sides of the pastry over the middle to enclose the filling. Bake in a 230°C oven for 20 minutes.
4. Soften the butter to a mayonnaise-like consistency, and whisk or fold in the kabosu juice and grated kabosu rind. Season with salt and pepper. Transfer the butter to cling film and roll into a log. Refrigerate to harden.
5. Chop eggplants into slices at an angle. Season with a pinch of salt and pepper, and saute. Chop the tomatoes into large dice and saute.
6. Arrange eggplant around border of plates, topping with tomatoes. Slice the Wellington after it has baked, and arrange two slices in the middle of each plate.
7. Cut the butter log into slices and arrange on the plates with sprigs of watercress.