

# Wellington



*Recipe Compliments of: Angela Morris  
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## Ingredients

450-675g venison loin  
450g puff pastry  
50g butter  
4-6 thin crepes  
1 egg  
Salt & Pepper

## Stuffing

250g mushrooms, finely chopped  
1 onion, finely chopped  
2 bacon back rashers, finely diced  
1 clove garlic  
Pinch of fresh sage  
Pinch of fresh thyme  
25g butter  
25g fresh breadcrumbs  
1 tsp finely chopped fresh parsley  
1 lge chicken breast, skinned finely diced  
egg  
Salt & Pepper

To prepare the stuffing, cook the chopped onion, bacon, garlic, sage & thyme in butter until softened without colouring, add the mushrooms and cook until soft. Cool. Add breadcrumbs and parsley. Season chicken with salt & pepper and add beaten egg gradually to form a firm mixture. Add the mushroom mixture and mix. Cook a small portion in a small non-stick pan and taste. Correct seasoning if necessary. Refrigerate until ready to assemble. When ready to assemble, season venison and fry in butter in a hot pan until sealed on all sides. Do not cook. Leave to cool. Prepare the crepes. To assemble, roll out puff pastry large enough to wrap the venison and seal. Lay 2-3 crepes on the pastry. Spread  $\frac{3}{4}$  of the chicken & mushroom on the crepes. Place the cooled fillet on top. Spread over the remaining stuffing. Fold over the crepes and lay another 2-3 on top to cover the venison. Brush the edges of the pastry with egg wash and fold over to enclose the venison parcel. Press edges to seal. Brush outside with remaining egg wash. Place on a greased baking tray and refrigerate at least 30 minutes. Pre heat oven to 220°C, and bake in oven 20-25 minutes. Rest meat for 10-15 minutes before carving. Serve with a red wine sauce, buttered new potatoes and green beans.