



Individual Venison Wellington with Smoked Venison and Duck Pate

Ingredients

(Serves 2)

1 packet ready rolled puff pastry.

Salt and pepper to season .

2 Venison fillet steaks (5 to 6 oz. each).

50g Rannoch Smoked Duck Pate

50g Smoked venison

1 Egg White beaten

Method

Pre-heat oven to 200C/Gas mark 7

Rub salt and pepper over steaks, coating all sides. Cut pastry into 2 portions and roll to depth of approximately 5mm. Spread half the pate over one side of each steak. Place a steak, pate side down, on the cent of each portion of pastry. Take the smoked venison and layer this over the other side of the steak, then wrap pastry around meat. Trim excess pastry from ends and seal. Place seam side down in a greased, shallow baking pan. Brush with beaten egg white. If desired, reroll trimmings to make cutouts.

Brush with beaten egg white. Bake uncovered for 15-20 minutes or until pastry is golden and meat is medium rare.