



Individual Venison Wellington with Smoked Venison and Duck Pâté

INGREDIENTS (Serves 2)

Salt and pepper to season

2 Venison fillet steaks (140g - 170g)

1 packet ready rolled puff pastry

50g Rannoch Smoked Duck Pâté

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 pâté over one side of each steak.
- Place a steak, pâté side down, on the centre 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, use 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.



Rannoch Smokery is a dedicated meat and game smoker, passionate about quality and producing the best smoked meats in the country from the hills surrounding Kinloch Rannoch in Scotland. To date our products have accumulated 18 Great Taste Awards from the Guild of Fine Food Retailers, which is the seal of real quality in speciality food and drink.

To find out more about our range of products and source some fantastic recipes log on to www.rannochsmokery.co.uk.