



Venison Wellington

A stunning main dish that is surprisingly easy to prepare

Ingredients

Highland Farm Venison Loin, 2 pounds
2 tbs butter, divided, or as needed
1 (10 oz) package fresh mushrooms, sliced
1 medium onion, sliced
2 cloves garlic, diced
1/2 tbs Worcestershire sauce
1 tbs ground thyme, or to taste
Salt and ground black pepper, to taste
1 pound bacon, or as needed
1 (17.5 oz) package frozen puff pastry, thawed
1 egg yolk

Chef's Tips

An easy recipe to scale up or down based on how much venison loin you want to prepare.

Use a cookie cutter to cut out shapes from the extra pastry to decorate the top of the wellington.

Directions

Step 1: Preheat the oven to 450 degrees.
Step 2: Melt 1 tbs butter in a hot pan over medium-high heat. Brown venison loin in the hot butter, about 2 minutes per side. Set meat aside.
Step 3: Melt remaining butter in the pan over medium-high heat. Add mushrooms, onion, garlic, and Worcestershire sauce. Saute until mushrooms are soft, 5-7 minutes. Set aside and allow to cool.
Step 4: Spread thyme, salt and pepper onto a large cutting board and roll loin through to form a coating of herbs. Wrap loin in enough bacon to cover it,
Step 5: Unfold 1 puff pastry and place bacon-wrapped loin into the center. Bring the sides of the pastry together and pinch and seal.
Step 6: Mix egg yolk and water together in a small bowl. Coat the top of the dough.
Step 7: Bake in preheated oven for 10 minutes. Reduce heat to 425 degrees. Continue to bake until dough is golden brown, 10 to 15 minutes more.

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