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Gordon Ramsay recipes

Beef Wellington recipe

Date Published:
21/12/2007



Gordon Ramsay and his team served beef wellington and sautéed potatoes to diners in the F Word restaurant

Serves 2

Ingredients

- 400g Beef fillet
- 400g Flat mushrooms
- 4 slices Parma ham
- English mustard for brushing meat
- 200g puff pastry
- 2 Egg yolks
- Approx 8 Charlotte/New potatoes
- 1 Clove garlic, crushed
- 1 Sprig thyme
- 2 large baby gem lettuce
- Salt and pepper
- Olive oil
- Mustard vinaigrette, optional

Method: How to make beef Wellington

1. Pre-heat the oven to 200C/ gas mark 6.

2. Heat some oil in a large pan and quickly fry the seasoned beef all over until it's brown. Remove and allow to cool. The point of this is simply to sear the beef and seal all those juices in, you don't want to cook the meat at this stage. Allow to cool and brush generously with the mustard.
3. Roughly chop the mushrooms and blend in a food processor to form a puree. Scrape the mixture into a hot, dry pan and allow the water to evaporate. When sufficiently dry (the mixture should be sticking together easily), set aside and cool.
4. Roll out a generous length of cling film, lay out the four slices of Parma ham, each one slightly overlapping the last. With a pallet knife spread the mushroom mixture evenly over the ham.
5. Place the beef fillet in the middle and keeping a tight hold of the cling film from the outside edge, neatly roll the parma ham and mushrooms over the beef into a tight barrel shape. Twist the ends to secure the clingfilm. Refrigerate for 10 -15 minutes, this allows the Wellington to set and helps keep the shape.
6. Roll out the pastry quite thinly to a size which will cover your beef. Unwrap the meat from the cling film. Egg wash the edge of the pastry and place the beef in the middle. Roll up the pastry, cut any excess off the ends and fold neatly to the 'underside'. Turnover and egg wash over the top. Chill again to let the pastry cool, approximately 5 minutes. Egg wash again before baking at 200c for 35 - 40 minutes. Rest 8 -10 minutes before slicing.
7. Par boil the potatoes in salted water. Quarter them and leave the skin on. Sauté in olive oil and butter with the garlic and thyme, until browned and cooked through. Season. Remove the thyme and garlic before serving.
8. Separate the outside leaves of the baby gem (leaving the smaller inner ones for salads) and very quickly sauté them in a pan of olive oil with a little salt and pepper - just enough to wilt them.
9. Serve hearty slices of the Wellington alongside the sautéed potatoes and wilted baby gems. A classic mustard vinaigrette makes a great dressing.

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Comments

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Comments

1. Cooked this tonight. Think would have been better if cut cooking time down by 5-10 mins. We have fan oven so took the temperature down, but was still fairly well done. Very easy to make though, and we substituted pate for the mushrooms. Def do again, poss a different xmas dinner.
Posted by cazlinay on 16/10/2010 22:44:31
Offensive? Unsuitable? [Report this comment](#)
2. I made this along with the Tiramisu F Word recipe for dessert asnd both were HUGE HUGE hits with my hubby and guests. This is one of the best things i have ever tasted by far. 7 Stars on this one Gordon *****!
Posted by Ramsay SA fan on 30/09/2010 09:52:26
Offensive? Unsuitable? [Report this comment](#)
3. Thank you for sharing your recipes with us! You are truly a wonderful, wonderful man! We love your shows and food!!! From all your fans in South Africa!
Posted by Cecilia on 22/08/2010 11:35:15
Offensive? Unsuitable? [Report this comment](#)
4. what is the prep time and cook time? im making it for my going away party.
Posted by gradteen on 15/08/2010 05:13:28
Offensive? Unsuitable? [Report this comment](#)
5. Do anyone know the recepie for pastry ?
Posted by The Swede on 07/08/2010 16:10:39
Offensive? Unsuitable? [Report this comment](#)
6. I have just made the F word Beef Wellington tonight for myself and my husband and the reaction was "Fantastic" . The F. Word makes cooking accessible to the masses. Thank you Gordon. You are a legend. The beef was so succulent. I was really worried about the pastry, but the egg wash worked a treat. As a fan of yours who has the Sunday lunch cookbook, the only criticism that I would make is that the video on U. Tube only tells people to cook the meat for 15 mins. Thank god I had your cookbook, or disaster would have struck!!!!
Posted by Lisa Bussell on 18/07/2010 22:27:04
Offensive? Unsuitable? [Report this comment](#)

7. Fantastic!! Weve just eaten and it was lovely, as both me and my boyfriend dont like mushrooms i replaced them for brussels pate as an alternative!!yummy!!
Posted by Irogers on 14/05/2010 21:35:29
Offensive? Unsuitable? [Report this comment](#)
8. Excellent recipe for beef Wellington, I have actually seen this made by Gordon and just hope mine turns out just as lovely. great to read the tips below!
Posted by [Gaynor Tax](#) on 05/05/2010 15:31:53
Offensive? Unsuitable? [Report this comment](#)
9. Absolutely fabulous. Possibly the best/most impressive dish I've ever cooked at home.
Posted by mk on 17/04/2010 05:00:26
Offensive? Unsuitable? [Report this comment](#)
10. Very promising, I was looking for Beef Wellington and found a most agreeable version kollagunn
Posted by kollagunn on 11/04/2010 09:01:20
Offensive? Unsuitable? [Report this comment](#)
11. I've done alot of cooking over the years for friends and family, and have tried all kinds of dishes - many of which my diners have enjoyed greatly (not bad for a Builder by trade) - but ive never tried Beef Wellington. So when a friend was coming round for a meal i asked her what her favourite meal was. She said without hesitation Beef Wel.. After getting over the shock of the price of the fillet that i purchased i then set about following Gordan's recipe. It tasted devine, all thought the same. The only thing i was disapointed with was the simple thing of cutting the finished product up. I let it settle 10 mins after removing from oven, then used my sharpest knife, but even though im a joiner by trade - i could not cut a perfect piece as the photo on the recipe. The meat was medium rare (perfect) but because the meat is solid and the pastry isnt - i just could not get it perfect. This spoiled it slightly for me, because i love to get my presentation looking as good as i can. What can i do? Are there tricks i dont know?
Posted by Craig on 31/03/2010 00:42:05
Offensive? Unsuitable? [Report this comment](#)
12. I cooked Beef Wellington for a dinner party of 6 but the beef was completely raw, only the outside was cooked and we like our steak medium/rare! Had to cook this another 30 mins. I checked with some other recipes & they had longer cooking times so I think the cooking times are wrong on this recipe. Apart from that the Beef Wellington was delicious.
Posted by joyce gautrey on 05/03/2010 16:38:09
Offensive? Unsuitable? [Report this comment](#)
13. We just cooked the Beef Wellington. Turned out really, really well! We didn't even use the proper type of pastry and it still turned out very well. Have me great satisfaction to get to say "Beef Wellington: Done."
Posted by AlexSeaborn on 21/02/2010 23:56:48
Offensive? Unsuitable? [Report this comment](#)
14. Can i make beef wellington, but instead of using beef, use lamb.?
Posted by Heather on 19/02/2010 11:01:34
Offensive? Unsuitable? [Report this comment](#)
15. I made the recipe this weekend and it was delicious! One question, what is the best way to get the meat a bit more medium (was still very raw). I must admit that I made tripple the amount. Can that be done when you fry the beef or is it better to add extra time when it is in the oven.
Posted by Giessie on 01/02/2010 15:23:24
Offensive? Unsuitable? [Report this comment](#)
16. I made this recipe last year for New Years and am making it again! Back by popular demand.
Posted by JeaJea on 31/12/2009 01:20:31
Offensive? Unsuitable? [Report this comment](#)
17. I've prepared this meal for my father during a busy work week for each of us. Preparing the night before was unavoidable. Just need to make sure as much of the moisture as possible was gone from mushrooms and I didnt glaze the finished pastry until ready to cook. I lowered the temp slightly and added another 5 min to the time to cook it from fully refridgerated. It came to a nice med-rare.
Posted by Nick (St Louis, US) on 29/12/2009 20:31:36
Offensive? Unsuitable? [Report this comment](#)
18. Can I use Top Side of beef instead of fillet beef, to make my beef wellington?
Posted by christina on 22/12/2009 21:10:04
Offensive? Unsuitable? [Report this comment](#)
19. Hey. Can you make a beef wellington with a roastbeef?
Posted by Christine on 09/11/2009 12:24:54

- Offensive? Unsuitable? [Report this comment](#)
20. Hi. Needed a BW recipe for a large piece of steak (1.7kg). Used Gordon's recipe for guidance and upsized everything. Also added pate to mushroom mix - tasted great. Cooked my piece for 25 mins (220oC) uncovered, then covered it with oil sprayed foil and cooked for another 30 mins. Fabulous. Cook slightly less time if you like it really rare in centre. Enough serves for at least 12 people. Use the best piece of fillet steak you can afford.
Posted by Rosy Jones on 08/11/2009 16:44:12
Offensive? Unsuitable? [Report this comment](#)
21. Can I prepare this completely up to a day in advance?
Posted by Tina on 01/11/2009 12:23:04
Offensive? Unsuitable? [Report this comment](#)
22. A tip for all my fellow American cooks - if you need conversions of metric measurements, finding them on the internet is easy peasy. If you made your way to Gordon's site to get this recipe, then you have the skills to do your own conversions! Example - all you have to do in Google is enter 200g in ounces and it will tell you. Takes 2 seconds.
Posted by topchefbeautiful on 17/10/2009 20:28:29
Offensive? Unsuitable? [Report this comment](#)
23. ...perhaps you could post the recipes with your American fans in mind as well? 400g...200C?
Posted by Jane Lange on 16/10/2009 22:24:46
Offensive? Unsuitable? [Report this comment](#)
24. Hi, Could you post in American measurements? That would help me a Ton Thanks
Posted by sugar1984 on 16/10/2009 19:38:44
Offensive? Unsuitable? [Report this comment](#)
25. Hi there just wondering why you dont show pictures of the final dish as gordon would serve it, it would be really handy, am going to try and recreate this dish for my husband, so fingers crossed for us!
Posted by Lorraine on 08/10/2009 13:23:34
Offensive? Unsuitable? [Report this comment](#)
26. A really good recipe, my Beef Wellington turned out rather like a Calzone with a steak in it. Still very tasty but I think I need to cut the fillets to a better shape and refrigerate the roll more so I wrap it tighter in the pastry. Cheers Gordon.
Posted by LeytonJay on 30/09/2009 22:46:51
Offensive? Unsuitable? [Report this comment](#)
27. For those who are not mushroom fans...how about a minced cook ham of some type? Maybe even with a little cheese (To help it hold together.) You can do away with the Parma ham. Could you cook some ham and use thin slice of cheese to roll over the ham?? Maybe the cheese will not do so well? I am just thinkng...but the cooked seasoned, minced/chopped ham would work rather than mushrooms.
Posted by Bruce on 29/09/2009 16:03:41
Offensive? Unsuitable? [Report this comment](#)
28. Thanks for this recipe. It's a great easy way to make BW. I used to make this when I worked in the rest. buss. Thanks for giving me a reason to make it again.
Posted by Home in OC Ca on 28/09/2009 03:56:14
Offensive? Unsuitable? [Report this comment](#)
29. Im trying to decide what to make for my food technology class and i have no clue ! i was thinking of making beef wellingtons and berry cheesecakes.
Posted by Aprille on 26/09/2009 11:43:52
Offensive? Unsuitable? [Report this comment](#)
30. A great recipe! I've cooked it a few times now as a special occasion because the meat is pretty expensive. As a reply to the point below about turning the temp down, your right it doesn't state that here but it does in his Sunday Lunch book where it's repeated.
Posted by paul on 25/09/2009 09:23:05
Offensive? Unsuitable? [Report this comment](#)
31. Gordon Ramsay's We just love your show. Thank you
Posted by Marla on 17/09/2009 17:09:33
Offensive? Unsuitable? [Report this comment](#)
32. thank you for some wonderfull shows
Posted by billy on 17/09/2009 01:50:25
Offensive? Unsuitable? [Report this comment](#)

33. i saw this episode and when Gordon was asked by a dinner how he achieved the golden pastry crust and the meat cooked correctly he replied that the oven is set to one temp for about half the time then lowered for the remaining time. this recipe doesn't state this step.
Posted by mike r on 13/09/2009 05:12:37
Offensive? Unsuitable? [Report this comment](#)
34. An egg wash is an egg and milk beaten together and brushed over the top of the pastry, it will brown the pastry.
Posted by jenni king on 08/09/2009 07:08:49
Offensive? Unsuitable? [Report this comment](#)
35. Dear S Cheeseman. Eggwash is a beaten egg, which you apply to the edges of the pasty with a brush in order to help seal the two or more pieces of pastry, similarly you can egg wash the top of the pastry to increase the crispiness and colour. I hope this helps?
Posted by Chris in Bogota on 08/09/2009 01:52:09
Offensive? Unsuitable? [Report this comment](#)
36. I live in Missouri (U.S.A)and I used to be an assistant cook. I had never heard of or made this dish before.I made this dish about a month ago and my 9 year old daughter really loved it. Now she wants it all the time. I am happy to have seen this episode in which you you made this dish. You are one hell of a cook Gordon and thank you for sharing your recipes.
Posted by Nadeana on 03/09/2009 19:52:44
Offensive? Unsuitable? [Report this comment](#)
37. if u dont want to use mushrooms i use liver pate to those who asked about mushrooms hope this helps n gordon ramsay is top dog in the chef world
Posted by trisha on 02/09/2009 22:44:47
Offensive? Unsuitable? [Report this comment](#)
38. i was wondering if he will put a restruant in Nashville Tennessee?
Posted by timparker on 20/08/2009 02:45:20
Offensive? Unsuitable? [Report this comment](#)
39. I saw that Gordon used mushrooms for one of the inner layers,what else could i use to replace that. I'm not too fond of mushrooms :/
Posted by EliseStl on 17/08/2009 23:36:36
Offensive? Unsuitable? [Report this comment](#)
40. Can anyone tell me what he means by 'egg wash'?
Posted by S Cheeseman on 10/08/2009 17:11:51
Offensive? Unsuitable? [Report this comment](#)
41. Living in a podunk town I had a hard time finding some of the ingredients for this. When I finally got to make the Wellington it was amazing!! It will be a regular item in our house I think. Thank you Gordon Ramsay!!!
Posted by legend151 on 06/08/2009 05:29:33
Offensive? Unsuitable? [Report this comment](#)
42. hello from Guatemala. I hope that you are ok! i think that all the recipes are great, and the chef Gordon is the 1 around the world. My respect for you chef My best for all you in England, bye! att. Lester from Guatemala
Posted by lester scn on 05/08/2009 00:19:05
Offensive? Unsuitable? [Report this comment](#)
43. I am having friends around for dinner in a few days. As a main course I am doing beef wellington. What can I serve as a starter and a dessert with this. Any menu ideas would be greatly appreciated. Thanks
Posted by monicajanday on 28/07/2009 09:41:00
Offensive? Unsuitable? [Report this comment](#)
44. When I made this my husband said it was the best meal he had ever had!
Posted by clare on 21/07/2009 12:01:04
Offensive? Unsuitable? [Report this comment](#)
45. we tried this recipe for the first time this evening. What an amazing dish!!! Everything came out perfectly! Gordon, Your the man!!! We watch your shows religiously and trust your instincts and ideas. Thank you Gordon! Oh and how do we go about purchasing tickets to F-Word, now that we have made your Beef Wellington ourselves, we want to taste yours.
Posted by Heather and KC on 12/07/2009 03:02:46
Offensive? Unsuitable? [Report this comment](#)
46. The recipe calls for the beef to be cooked in the pastry for 35-40mins. How well will the beef be cooked in this time? how long do i need for a nice pink medium cooked meat? I'm making this in the next couple of days, so any response would be great.

- Posted by mactheknife on 26/06/2009 13:15:16
Offensive? Unsuitable? [Report this comment](#)
47. I love the look of the wellington, but really hate mushrooms. will it completely ruin the food if i miss the mushrooms out of the recipe?
Posted by mikemclean on 25/06/2009 11:47:01
Offensive? Unsuitable? [Report this comment](#)
48. Hello im going to try this tonight but dont fancy serving it witout some gravy (omitting the lettuce. hat would you suggest?) A red wine Gravy or maybe a balsamic gravy??? someone on here mentioned that they tried a gravy but a cant find it...Argh! Kindest regards
Posted by sarahb on 20/06/2009 11:10:25
Offensive? Unsuitable? [Report this comment](#)
49. Made this for 6 at the weekend. As it was a large piece of meat, I seared the beef and cooked in oven for about 15 mins and allowed to cool before wrapping in pastry and cooking again later. Came out perfectly pink and went down a storm. Serve with oven roasted Charlotte's instead of sauted so you can drink with your mates. Easy to do and great for entertaining. Done.
Posted by Howie T on 26/05/2009 20:28:12
Offensive? Unsuitable? [Report this comment](#)
50. For those of you asking for a mushroom substitute.. The traditional way to make beef wellington is to use liver pate and not mushrooms. Hope this helps.
Posted by sekhmet on 10/05/2009 13:02:47
Offensive? Unsuitable? [Report this comment](#)
51. I just made this dish for my family and it is absolutely amazing. This dish is not hard to make just time consuming. I have a passion for cooking any and all foods. My husband and I enjoy watching all of Gordeon's shows and would very much some day like to meet him. Thank you for sharing your recipes. Dottie
Posted by Dottie on 28/04/2009 18:56:59
Offensive? Unsuitable? [Report this comment](#)
52. this sounds wonderful but my husband will not eat mushrooms. Do you have any suggestions to use instead. Also how long would you cook for medium well.
Posted by Karla on 22/04/2009 04:23:35
Offensive? Unsuitable? [Report this comment](#)
53. I would like to make this recipe for someone who is alergic to mushrooms.. (such a shame as i absolutely love them!!) what would be a good replacement for mushrooms in this dish? Or is it just not possible to make one as good without them?
Posted by Mikey on 12/04/2009 17:29:48
Offensive? Unsuitable? [Report this comment](#)
54. we've made this a couple of time now and teh taste is amazing but the pastry has been a little soggy both times, any tips?
Posted by kay and tom on 30/03/2009 10:18:59
Offensive? Unsuitable? [Report this comment](#)
55. I'm always watching Hells Kitchen, Kitchen Nightmares, and The F Word all the time, and i always see you making beef wellington, and so i thought i should give it a try since it looks amazing. Cooked this for my parents on a sunday night and we absolutely loved it, Thank you so much Chef Ramsey... your recipes are just amazing, keep up the great work!
Posted by Anthony on 30/03/2009 07:54:07
Offensive? Unsuitable? [Report this comment](#)
56. my family loved this recipe for beef wellington . Thankyou Chef Ramsay sincerely Donna ,
Fond du Lac Wisconsin
Posted by cammy on 22/03/2009 14:12:56
Offensive? Unsuitable? [Report this comment](#)
57. how long do i leave the beef wellington in for if i went medium to well don beef
Posted by jason cooper on 06/03/2009 22:09:39
Offensive? Unsuitable? [Report this comment](#)
58. a party winner everyone loved it and thought i should make it more often. excellent
Posted by blackfoot on 28/02/2009 14:31:08
Offensive? Unsuitable? [Report this comment](#)
59. I've done this recipe, its excellent, really excellent. I did not use Parma Ham, instead I made a couple of pancakes with two teaspoons of Horseradish in the batter mix, lovely with the beef.
Posted by Max on 25/02/2009 15:41:44
Offensive? Unsuitable? [Report this comment](#)
60. amazing, easy to understand and follow and very tasty, Mr Ramsey your an inspiration.

Posted by thomas on 22/02/2009 17:21:23

Offensive? Unsuitable? [Report this comment](#)

61. gordon, fantastic what can i say, im in the army and when we have luncheons beef wellies is a favourite dish, now, its my turn to make this for my lass, its not quite cooked yet but nearly there, looks neat. love your work an all round perfectionist with the linguist of a madman. keep it up and get more traditional dishes like stew and mince and tatties on your shows, to promote our country, keep up the good work, cheers, ps any chance of getting on your show? i will sweep up and even wash dishes, run earnededs anything.

Posted by al kemp on 20/02/2009 18:11:30

Offensive? Unsuitable? [Report this comment](#)

62. What are the lyrics to the them song for The F Word show?

Posted by Roseann on 19/02/2009 18:25:58

Offensive? Unsuitable? [Report this comment](#)

63. OMG! I just made this as a test run to see if I should try cooking it for this delightful woman that I am dating. First of all, it's difficult to get that cut here, I will have to go to a real butcher. I ended up using tenderloin for the meat and portobellos for the mushrooms. But it came out great! The only thing is how do you prevent the pastry on the underside from getting soggy?

Posted by bobaneezer on 18/02/2009 06:20:55

Offensive? Unsuitable? [Report this comment](#)

64. I decided to try this recipe BUT was at our cottage and forgot my food processor. What can I use for the mushrooms? My son said "Mom use pate". Oh my Heavens. Rather than the minced mushroom spread a fine pate on the prosciutto. The texture and taste is incredible. A wonderful substitute and one I will continue to use as it is a time saver also.

Posted by countrygal on 17/02/2009 23:13:04

Offensive? Unsuitable? [Report this comment](#)

65. I want to become you. The world needs more chefs that actually care about food, that want to eat, sleep, breathe, and drink the menu. To me this is perfection. I love your cottage pie, spot on.

Posted by Nicolas 82 on 16/02/2009 19:24:25

Offensive? Unsuitable? [Report this comment](#)

66. I did notice that Carrie placed spoon from her mouth back into the soup. This is a basic kitchen no/no, even a housewife should know this. Everyone joining Chef in his kitchen should be educated on these basic's. Love chef and his shows...

Posted by tamara on 14/02/2009 18:36:16

Offensive? Unsuitable? [Report this comment](#)

67. Just watched ep.#7, did any one else notice Carry from Lierpool tase the froth white bean soup and then plaed the spoon directly back into the soup pot,did you notice that Carry was still there after Gordan baned her from the kitchen in a later segment of the program. Gordan needs a new producer! Love the show, Judy via Rochester WA. U.S.A

Posted by Judy Emerick on 06/02/2009 16:31:56

Offensive? Unsuitable? [Report this comment](#)

68. preparing extra is never a bad idea, i believe this recipe serves 4, but you'd have to make it to be certain. I plan on making this later this week and i'm very excited. by the way, newcook, letting it rest a little longer shouldn't do much, but i would wait as long as you can. also, azaotl is correct, anytime he says "season" it is salt and pepper.

Posted by ChefChris on 03/02/2009 19:46:21

Offensive? Unsuitable? [Report this comment](#)

69. This recipe looks delicious, and I can't wait to try and serve it to my "meet lover" for valentine`s day. But the only thing is ... he hates mushrooms! What can I use as a subsitute? Thank you :)

Posted by Catherine on 02/02/2009 21:56:33

Offensive? Unsuitable? [Report this comment](#)

70. I made this tonight for my partner - it was his birthday. I only had a manual blender, and then didn't cook enough of the water off from the mushrooms and it wasn't to great - next time i would probably leave them off altogether! Didn't like the baby gem either - but the potatos were spot on - as was the beef :) Having said that the beef was £13. Ouch! Has encouraged me to try something else next week!

Posted by [Simon Staples](#) on 29/01/2009 22:53:10

Offensive? Unsuitable? [Report this comment](#)

71. Hey Norma... I think he uses pepper and salt when he says "sassoning"...I'm from Mexico too jeje... and I admire Chef Ramsay...now I like Cooking jeje WOW! Thanks CHef Ramsay...

Posted by azaotl on 29/01/2009 12:22:43

Offensive? Unsuitable? [Report this comment](#)

72. Hi mr.Ramsay.I am from mexico, your programm is knew down here and I use to see it..only one thing..you speak too fast when giving the recipe..another what do you put on when you say sassoning?? greating from MEXICO.
Posted by norma on 29/01/2009 03:21:06
Offensive? Unsuitable? [Report this comment](#)
73. I tried this last night but i used tinned haggis in place of the mushrooms as it was Rabbie Burns' birthday - delish! I'd also like to know if you can make it in advance as i'd like to prepare it for a dinner party, i guess if it's resting in the fridge for an hour or two with the pastry on it wouldn't do any harm???
- Posted by newcook on 26/01/2009 19:46:54
Offensive? Unsuitable? [Report this comment](#)
74. I love this recipe it looks so lovely, but i am not a big fan of beef am i able to use lamb instead???
- Posted by sim on 18/01/2009 15:40:34
Offensive? Unsuitable? [Report this comment](#)
75. I'm doing a Saturday night dinner party for 6 adults how much fillet would you suggest and can I prepare it the night before?
- Posted by Paula on 10/01/2009 09:15:43
Offensive? Unsuitable? [Report this comment](#)
76. We made this for Christmas day lunch, and it was absolutely scrumptious!
- Posted by Tickbang on 25/12/2008 19:43:28
Offensive? Unsuitable? [Report this comment](#)
77. Is it possible to cook the beef wellington in an aga? If so, for how long? Thanks!
- Posted by kerrie on 22/12/2008 17:10:28
Offensive? Unsuitable? [Report this comment](#)
78. The recipe calls for 400g of Beef Fillet. This is slightly less than one pound! Rather a small piece. What is the servings for this recipe?
- Posted by Alfred on 21/12/2008 13:33:37
Offensive? Unsuitable? [Report this comment](#)
79. 10 pounds of fillet is a lot...it's so rich, and with the pastry and parma ham, most people won't be able to eat even half a pound. Think of it it filet mignon in loaf form...Even a third of a pound is quite generous, as very little is lost in the gentle cooking, and it's like beef butter, very fatty in a good way. I'm doing a wellington for 8 and I've got a three pound fillet reserved. Also, definitely do two or three smaller ones, or else the beef and pastry will dry out before being done. I disagree with Chef Ramsey on the duxelle. I much prefer it with the mushrooms finely chopped and partially cooked, then add a large dollop of butter, red wine, and ground pepper. With those flavours, you don't need gravy, just deglaze the pan with red wine for au jus. That said, the parma ham addition is sheer genius.
- Posted by edward on 11/12/2008 18:53:01
Offensive? Unsuitable? [Report this comment](#)
80. For a Saturday night dinner Party, can I prepare this in advance on the Friday evening?
- Posted by Kevin on 11/12/2008 11:48:50
Offensive? Unsuitable? [Report this comment](#)
81. Neil, I would say that the easiest way is to go to your butcher and buy fillet by the weight considering a serving size of about 200-250 grams per guest on average (some will eat less, some will eat more so it will even out). Based on your guest list, about 10 pounds (4.5 Kg) of fillet should be good enough. You could even ask your butcher to portion it to suit your needs (maybe divvy it up into 4-5 smaller pieces). Just a thought. Happy Xmas from Canada...
- Posted by Pablo F. on 09/12/2008 17:04:10
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82. Help Help Cooked the beef wellington for my wife and she said it was the best meal I had vere prepared for her, my head swelled and agreed to do it for teh family pre christmas. 10 adults, 3 teenagers & 3 kids Any direction do I cook two, three one large one help Neil from Dublin
- Posted by Neil on 01/12/2008 12:37:56
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83. I love all of Gordon Ramsay's tv programs aired here in Canada and I made the Beef Wellington from his show The F word recently for my Mother and myself and she said it was phenomenal. I have never had anyone describe anything I have cooked "phenomenal" so you can imagine how thrilled I was. In my opinion the finished product was superb and it is remarkable how fulfilling a result, given how easy it was to make. I applaud Gordon Ramsey for getting women back into the kitchen, and even though I myself am always in mine, or someone elses, I am encouraging others I know to follow his lead.

Posted by Susan on 13/11/2008 19:15:09
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