

# Baking a Beef Wellington



Allow roast to come to room temperature.

Preheat oven to 350° F. Brush the top of the pastry with egg wash then make a couple of slits in the top of the pastry using the tip of a paring knife - this creates vents that will allow the steam to escape when cooking. Bake for 40 to 45 minutes until pastry is golden brown or until it reaches internal temperature of 135°F for medium rare.

Approximate time depends on weight, 2-3lbs: 30-35 min., 4-6lbs: 45-55 min. Check temperature at different times. Remove roast from oven, let roast rest covered for 10-15 minutes. This will allow juices to distribute and will increase internal temperature 5 degrees.

*\* Please remember that each oven is different. Always use a meat thermometer to check on internal temp of roast at different times.*

