



THE SCOTCH MALT
WHISKY SOCIETY



BRING HOME
THE GOOD STUFF

BEEF WELLINGTON WITH WHISKY



BRING HOME THE GOOD STUFF

THE GOOD STUFF AT HOME

Our Scotch beef fillet is wrapped in haggis, pancetta, mushroom duxelles and golden puff pastry. A whisky cream sauce completes the dish. All you need to do is collect your kit and finish it off at home with a side or two.

WHAT'S INCLUDED

- 1 x Beef, Haggis and Pancetta Wellington with whisky cream sauce
- Step-by-step finishing instructions
- 1 x whisky flight (3 x 50ml) is **included with our Beef Wellington for two**
- 1 x 35cl half bottle of whisky is **included with our Beef Wellington for four**

TAKE IT UP A NOTCH

While this kit doesn't include side dishes, our group head chef Nick Fulton suggests pairing this statement dish with simple sides. Try mashed potatoes and steamed broccoli or kale, or potato dauphinoise and braised red cabbage if you're feeling fancy.





BRING HOME THE GOOD STUFF

COOKING INSTRUCTIONS

- Pre-heat your oven to 200C (390F) with your baking tray inside the oven
- Remove all packaging from your Beef Wellington
- Place Wellington on the preheated baking tray, with a sheet of greaseproof paper to prevent the pastry from sticking
- **For two:** Bake for 30-35 minutes for medium-rare (internal temp 45°C / 122°F before resting)
- **For four:** Bake for 40-45 minutes for medium-rare (internal temp 45°C / 122°F before resting)
- Rest for 10 minutes before slicing
- Pour the whisky cream sauce into a pot and gently heat it up. Once hot, it's ready to serve

STORAGE & USE-BY DATE

- Keep refrigerated (>5C) until use
- Use by Monday, 16 February

INGREDIENTS (Allergens in **Bold**)

Wellington: Beef Fillet, Haggis (Oats (**Gluten/Wheat**)) Onions, Lamb Offal, Salt, Mushroom Duxelles (**Egg**), Cream (**Milk**), Chestnut Mushroom, Tarragon, Mustard, Garlic, Shallots, Brandy, Pancetta, Puff Pastry (Flour (**Gluten/Wheat**)), Butter (**Milk**), **Egg**, Sesame Seeds (**Sesame**), Poppy Seeds, Thyme, Salt, Olive Oil, Black Pepper

Whisky Cream Sauce: Beef, Red Wine (**Sulphur Dioxide**), Celery (**Celery**), Carrot, Fennel, Onion, Peppercorn, Thyme, Rosemary, Garlic, Olive Oil, Whisky, Cream (**Milk**)

ALLERGENS

	EGGS	NUTS	CELERY	DAIRY	SESAME	RED WINE	GLUTEN	MUSTARD
WELLINGTON	✓			✓	✓		✓	✓
WHISKY SAUCE			✓	✓		✓		

Due to the nature of the way in which our foods are cooked there is a risk of cross contamination.

Share your experience

 **THESMWSUK**  **SMWS_UK**