

# GORDAN RAMSAY'S LAMB WELLINGTON

Adding this recipe to the Last Bite archive today because whilst it may be slightly different to the food content and recipes I normally share with you all, it is still a worthy winner of a dish. I jumped at the chance of making something I have always wanted to give a go but always pooped my pants when push came to shove because I thought it was too much effort. I'm pleased to say I was absolutely correct in thinking that it was indeed a sh\*t tonne of effort but also mildly pleased to say it was totally worth it. It tastes SO GOOD.

Recipe Serves: 6

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## MEAT

600g Lamb Loin/Cannon

## DUXELLE

350g Button Mushrooms

2 Cloves of Garlic

4 Sprigs of thyme

100ml Red Wine Jus

OR

100 ml Red Wine + 1

Chicken Stock Cube

100ml Double cream

## CREPES

60g Plain flour

1 Egg

140ml Milk

10g Wild Garlic OR Chives

Salt & Pepper

## TO CONSTRUCT

5 Slices Parma ham

2 Puff Pastry Sheets

Pinch of Thyme Leaves

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## FOR THE LAMB:

- Heavily season the lamb with salt and pepper (bottom and top) before searing in a very hot pan. Caramelize as quickly as possible to avoid over cooking (I mean just let it kiss the pan, colour and turn).

- Remove from the pan and leave to sit.

## FOR THE DUXELLE:

- Pulse the mushrooms in a blender until fine before adding to a hot pan with a glug of vegetable oil. Allow the mushrooms to sweat for a few minutes before adding the thyme and garlic. You want to cook the mushrooms until all the water has evaporated.

-Next in is the red wine jus and cream. Give it all a good mix and gently simmer until the mix is sticky and the liquid has evaporated again. Transfer the duxelle from the pan to a shallow tray and leave to completely chill.

**FOR THE CREPE:**

- Whisk the milk with the flour and 1 egg, and season with salt and pepper. Give it all a good mixy mix with a balloon whisk.
- Finely chop the wild garlic (I subbed with chives), before adding to the bowl and mixing again.
- Add a glug of veg oil to a large -stick pan and place over a medium heat.
- Once the pan is hot, use a ladle to pour the batter into the pan. Give the pan a swirl to even out the batter and leave to cook for a few minutes. You'll know when to flip when the edges have crisped up – don't force it! Let it gently brown before flipping over and cooking again for another minute or so.
- Repeat the crepe process with the remaining batter. Leave the crepes to cool.

**CONSTRUCTING THE WELLINGTON:**

- Lay 3 long layers of cling film on a table or your worktop and lay two crepes on top (make sure the crepes are the same width as your lamb loin/cannon).
- Carefully lay the parma ham on top, covering all the crepes. Use a spoon to transfer the chilled duxelles on top and press down with the back or with an offset palette knife to create an even layer on top of the crepe.
- Place the lamb on top of the duxelle (long edge of the lamb sitting on the short edge of the duxelle) and use the clingfilm to help you tightly roll and wrap.
- Pop this in the fridge for at least 2 hours (overnight also works).
- When you are ready to bake the pastry, unwrap the lamb and place it at the edge of the sheet.
- Tightly roll once again, leaving the pastry seam at the base of the wellington. Wrap the sides as you would with a present, or tuck underneath.
- Egg wash the pastry on all sides.
- If you want the lattice top, grab the second sheet of pastry and use a lattice roller to firmly press the indentations.
- Gently pick up the pastry, and lightly pull apart to expose the lattice pattern and carefully layer on top. Tuck the sides underneath and egg wash once again.
- I was extra and added thyme leaves on top but honestly I have no life so don't do this.

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**COOKING THE WELLINGTON:**

- Allow the wellington to reach room temperature whilst you pre-heat your oven to 180C/355F/ Gas Mark 4. Place a metal tray on to the middle shelf of the oven.

- Once heated, transfer the wellington onto the hot tray and cook for 10 minutes (according to the thickness of the lamb, reduce cooking time if the lamb is thin).

- Then, raise the the oven temperature to 210C/410F/Gas Mark 7 and cook for a further 9 minutes (according to Gordon but mine needed more like 20) to achieve a nice golden brown colour.

- Rest for 10 minutes and slice with a serrated knife to serve.