

Iberico Pork Wellington



PREP TIME
60 MINS



COOK TIME
35 MINS



TOTAL TIME
1H 35 MINS



SERVES 6 PEOPLE



EASY



Ingredients

- 1 whole presa iberica, weighing around 500g
- 3 tbsp olive oil
- Dijon mustard to brush the presa
- 400g chestnut mushrooms
- 50g butter
- 1 garlic clove, peeled and finely chopped
- 2 large sprigs of fresh thyme, leaves only
- 12 slices serrano ham
- 750g ready-made all-butter puff pastry
- A little flour, for dusting
- 2 egg yolks beaten with 1 tsp water
- Salt and pepper

Method

Pre-heat your oven to 190°C/375°F/Gas Mark 5.

Sit the presa iberica on a roasting tray, brush with 1 tablespoon of olive oil and season with salt and pepper. Place in a hot frying pan and brown on all sides, it takes about 3 minutes on each side. Transfer to a plate and while still hot, brush all over with dijon mustard. Set aside to rest.

While the presa is cooling, place the chestnut mushrooms in a food processor and pulse-chop until you obtain the texture of fine breadcrumbs, make sure they don't become slurry. Heat 2 tbsp of the olive oil and 50g butter in a large pan and fry the mushrooms on a medium heat, with the chopped garlic and fresh thyme, for about 10 mins stirring often, until you have a softened mixture. Season the mushroom mixture with salt and pepper and cook for about 10 mins until all the water has been absorbed. The mixture should hold its shape when stirred. Remove the mushroom duxelle from the pan and allow to cool down.

Overlap two large pieces of cling film over a clean surface. Lay the 12 slices of serrano ham on the cling film, overlapping them slightly to form a rough rectangle large enough to envelop the presa, making sure there are no gaps. Season the ham with a few twists of pepper then, with a palette knife, spread the mushroom duxelle on top, leaving a 2.5cm margin along the edges. Lay the presa along the middle of the mushroom duxelle and use the cling film's edges to draw the serrano ham around the presa, then roll it into a sausage shape, twisting the ends of the cling film to tighten it as you go. Chill the presa roll in the fridge while you roll out the pastry.

Roll out two-thirds (500g) of the pastry on a lightly floured surface to a large rectangle, the thickness of a £1 coin and brush with some of the egg wash. Unwrap the presa roll from the cling film and place it in the middle. Leaving a large enough rectangle to wrap around the presa, trim off the excess pastry. Roll the pastry around the beef to envelop it and then press the edges to seal. Pinch the pastry at the ends to seal and trim off the excess. Wrap the log tightly in cling film and chill for 10 minutes, or overnight if you are preparing ahead.

Remove the wellington from the cling film, place on a baking tray lined

with greaseproof paper and brush the parcel all over with egg wash. To make the lattice decoration, roll out one-third (250g) of the puff pastry on a lightly floured surface to a large rectangle, the thickness of a £1 coin. Using a lattice pastry cutter, simply run the roller over the pastry lengthways and cut some small perforations. To create the lattice effect simply pull the pastry gently at the sides and the lattice pattern will emerge. Place the pastry over the top of your parcel, making sure all strips are evenly positioned and trimming any excess pastry from the sides. Brush the parcel all over with egg wash.

Sprinkle your wellington with some sea salt and bake until golden and crisp – 30 to 35 minutes for medium-rare, 40 to 45 minutes for medium; if the pastry appears to be browning too quickly, lower the oven heat slightly. Leave the wellington to rest in a warm place for about 15 minutes before cutting into thick slices and serve with your choice of side orders and gravy.

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