



Wellington Steak



Categoria

Receitas de Natal



Tempo de preparação

Médio



Dificuldade

Fácil



Custo

High



Com quem?

With friends



Nº de pessoas

4 pessoas

Ingredientes



To taste: Gallo Premium
Extra Virgin Olive Oil Late
Harvest



To taste: Gallo Extra Virgin

- 4 loin steaks
- 1 chopped shallot
- 6 chopped mushrooms
- 150g of spinach
- 1 chopped garlic clove
- 4 ham slices
- 2 puff pastries
- 2 beaten eggs
- Salt, to taste
- Garlic powder, to taste
- Pepper, to taste

Method of preparation

1

Season the steaks with salt, garlic powder and pepper.

2

Then, heat a bit of Gallo Extra Virgin Olive Oil in a pan. Let it heat well.

3

Cook the steaks 1 minute on each side. Remove from the heat and reserve.

4

In the same pan, add a drizzle of Gallo Extra Virgin Olive Oil and sauté the shallots, together with the garlic, for 1 minute.

5

Add the mushrooms, mix well and cook for 3 more minutes.

6

Add the spinach and cook for 2 minutes or until they cook, but not for too long. Season with salt and pepper and let it cool down.

7

Pre-heat the oven at 190°C.

8

Wrap the steaks with slices of ham.

9

Unroll the puff pastry and cut it into circles with a kitchen ring. Cut 6 smaller bases and 6 bigger tops.

10

Put the steaks on the smaller bases. Then add a bit of the sautéed spinach and mushrooms on top and cover with one of the bigger circles.

11

Press the sides with a fork and do some cuts with a knife.

12

Then brush with the egg and cook in the oven until golden.

13

To finish, drizzle with Gallo Premium Extra Virgin Olive Oil Late Harvest and serve with a salad.

Produtos utilizados



Late Harvest

Extra Virgin Premium Olive Oil



Extra Virgin

Extra Virgin Olive Oil



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