

Turkey Wellington

Create an elegant Turkey Wellington with spinach, cranberries, and herbs wrapped in golden puff pastry. Perfect for Christmas or Thanksgiving dinner.

30 min

PREP

1h 25min

COOK

1h 55min

TOTAL

6

SERVINGS

Medium

DIFFICULTY

Ingredients

- 250 g spinach
- 2 tbsp olive oil
- 2 tbsp cranberry
- 1 onion
- 2 tbsp almond
- 1 lb turkey
- 3 tbsp dijon mustard
- 1 cup butter
- 6 cup mille feuille
- 1 egg
- 2 tbsp water
- 1 pinch salt
- 1 pinch black pepper

Instructions

1 Prepare the mushroom filling

Heat 2 tablespoons olive oil in a large skillet over medium heat. Add 250g mushrooms and cook for 8-10 minutes, stirring occasionally, until golden brown and all liquid has evaporated.

- 2 Add 1 diced onion to the mushrooms and cook for 3-4 minutes until softened and translucent. Season with 1 pinch salt and 1 pinch black pepper, then set aside to cool completely.

3 **Prepare the turkey**

Preheat oven to 200°C (400°F). Season 1 pound turkey breast all over with salt and pepper. Heat 2 tablespoons olive oil in an oven-safe skillet over medium-high heat.

4 Sear the turkey breast for 2-3 minutes per side until golden brown all over. Transfer the skillet to the preheated oven and roast for 20-25 minutes until internal temperature reaches 74°C (165°F).

5 Remove turkey from oven and let rest for 10 minutes. Reduce oven temperature to 190°C (375°F). Slice the turkey into thick medallions.

6 **Prepare for assembly**

Beat 1 egg with 2 tablespoons water in a small bowl to make egg wash. Roll out 1 pound puff pastry on a floured surface into a rectangle large enough to wrap the turkey.

7 **Assemble the Wellington**

Spread 3 tablespoons mustard down the center of the pastry. Layer the turkey slices on top of the mustard, then spread the cooled mushroom mixture over the turkey.

8 Brush the edges of the pastry with egg wash. Wrap the pastry tightly around the filling, sealing the seam by pressing firmly. Place seam-side down on a parchment-lined baking sheet.

9 **Bake the Wellington**

Brush the top and sides with remaining egg wash and score decorative lines with a sharp knife. Bake for 25-30 minutes until the pastry is golden brown and crispy.

10 **Rest and serve**

Let the Wellington rest for 5-10 minutes before slicing. Cut into thick slices with a sharp serrated knife and serve immediately.

Tips

Allow all components to come to room temperature before assembly - this ensures even cooking and prevents the pastry from cracking when wrapped around cold filling.

Pat the turkey completely dry with paper towels before seasoning and searing to achieve better browning and prevent excess moisture from making the pastry soggy.

Roll the puff pastry on parchment paper for easy transfer to the baking sheet, and ensure it's large enough to fully encase the turkey without stretching.

Brush the pastry seams with egg wash to create a proper seal, and crimp firmly with a fork to prevent the wellington from opening during baking.

Let the assembled wellington rest in the refrigerator for 15-20 minutes before baking to help the pastry hold its shape and achieve better definition.

Use a meat thermometer to check doneness - the internal temperature should reach 165°F while the pastry should be golden brown and crispy.

Allow the wellington to rest for 10-15 minutes after baking before slicing to let the juices redistribute and make cleaner cuts.

Score the top of the pastry lightly in a decorative pattern before baking to prevent excessive puffing and add visual appeal to the finished dish.