

Hindi Wellington

Traditional Turkey Wellington with spinach, cranberries and herbs wrapped in flaky puff pastry. Perfect for Thanksgiving or Christmas dinner.

30	85	115	6	Medium
HAZIRLIK DK	PIRME DK	TOPLAM DK	PORSIYON	ZORLUK

Hindi Wellington

Malzemeler

- 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

Yapılışı

- Prepare the spinach filling**
Heat 2 tablespoons olive oil in a large skillet over medium heat until shimmering, about 1 minute.
- Add 1 diced onion and cook until soft and translucent, about 4-5 minutes. Add 250g fresh spinach and cook until wilted, about 2-3 minutes.
- Season with 1 pinch salt and 1 pinch black pepper. Transfer to a plate and set aside to cool completely, about 15 minutes.
- Prepare the turkey**
Place 1 pound turkey breast between plastic wrap and pound to even 1/2-inch thickness using a meat mallet. Season both sides with salt and pepper.
- Mix 2 tablespoons softened butter with 2 tablespoons Dijon mustard in a small bowl. Spread mixture evenly over one side of the turkey.
- Heat 2 tablespoons vegetable oil in a large oven-safe skillet over medium-high heat until hot. Sear turkey butter-side down for 3-4 minutes until golden brown, then flip and sear 2-3 minutes more.

- 7 Prepare for assembly**
Preheat oven to 200°C (400°F). Remove 1 sheet puff pastry from freezer and thaw at room temperature for 10 minutes. Beat 1 egg with 2 tablespoons water in a small bowl for egg wash.
- 8 Assemble the Wellington**
Roll puff pastry on lightly floured surface to a rectangle large enough to wrap the turkey. Spread cooled spinach mixture down the center of pastry, leaving 2-inch borders.
- 9** Place seared turkey on top of spinach. Brush pastry edges with egg wash, then wrap pastry around turkey, sealing seam and ends by pressing firmly.
- 10 Bake the Wellington**
Place seam-side down on parchment-lined baking sheet. Brush top with egg wash and score decorative lines with a knife. Bake for 25-30 minutes until pastry is golden brown and internal temperature reaches 74°C (165°F).
- 11** Rest Wellington on cutting board for 10 minutes before slicing with sharp knife into 2-inch thick portions. Serve immediately.

?puçlar?

Ensure both the turkey breast and puff pastry are at room temperature before assembly for easier handling.

Let the cooked turkey cool completely before wrapping in pastry to prevent the pastry from becoming soggy.

Use a sharp knife to slice the finished Wellington for clean, professional-looking portions.

Brush egg wash on the pastry for a beautiful golden color and professional appearance.

Don't overfill the pastry with the spinach mixture - less is more for easier wrapping.

Score the pastry lightly in a decorative pattern before baking for an elegant presentation.

Use parchment paper on your baking sheet to prevent sticking and ensure easy cleanup.

Let the Wellington rest for 5-10 minutes after baking before slicing to help it hold its shape.