INDIRECT · ADVANCED

Beef Wellington on the Kamado, Baked on Steel: Golden Pastry, Rosy Centre

The New Year's Eve roast, cooked in a kamado: beef fillet seared over the coals, wrapped in duxelles, ham and all-butter puff pastry, then baked at 200-210 °C on a steel that browns the base.



PREP	COOK	SERVINGS	TEMPERATURE
120 min	55 min	6	205 °C

Ingredients

- **1.1 kg** beef fillet (solomillo de vacuno), centre cut (the heart), trimmed of silverskin, of even thickness
- **2 ud** shallots, very finely chopped
- **4 ud** sprigs of fresh thyme, leaves only
- **500 g** all-butter puff pastry, chilled (2 sheets)
- **2 ud** egg yolks, beaten with 1 tablespoon of milk, for brushing
- **2 cda** extra virgin olive oil for searing
- **600 g** button mushrooms or cultivated oyster mushrooms, for the duxelles
- **2 ud** garlic cloves, chopped
- **8 ud** thin slices of serrano ham (jamón serrano)
- **2 cda** Dijon mustard
- **30 g** butter for the duxelles
- **1 cdta** flaky sea salt and freshly ground black pepper, to taste

Method

1 MAKE THE DUXELLES

Chop the 600 g of mushrooms very finely, by hand or with short pulses of a food processor, stopping short of a purée. Melt the butter in a wide pan over high heat, add the shallot, garlic and thyme, then the mushrooms with a pinch of salt. Cook for 15-20 minutes, stirring, until there is no water left and the paste pulls away from the base of the pan. Spread it on a tray and chill it completely in the fridge.

2 LIGHT AND SEAR

Fill the firebox to the rim of the ring with marabú charcoal, light it and open both vents until it reaches 260-280 °C, without the deflector. Tie the fillet every 3 cm so it stays cylindrical, salt it and rub it with oil. Burp the lid when opening, then sear for 90 seconds per side, about 6-8 minutes in total, until browned all over. No probe in at this stage: that temperature is beyond its limit.

3 SET UP FOR BAKING

As soon as the fillet comes off, wearing gloves (and burping the lid if you have closed it), fit the Bono's ceramic deflector, the grate and, on top, the Chef Pomodoro steel. Close the bottom vent to a couple of fingers' width and the top one almost completely now: ceramic takes time to come down to 200-210 °C at grate level, and the meat cools meanwhile. That gives the steel over 30 minutes to heat; if the temperature overshoots, close a little more and wait.

4 MUSTARD AND CHILL

Move the fillet to a rack, remove the strings once you can touch it, and brush it all over with the Dijon mustard while it is still warm, so it sticks. Leave it for 10 minutes at room temperature, then 20-30 minutes in the fridge, uncovered. The meat must feel cold to the touch before assembly, or the heat will soften the butter in the pastry.

5 ASSEMBLE HAM AND DUXELLES

Lay out two sheets of cling film and arrange the 8 slices of ham on top, overlapping, to form a rectangle slightly longer than the fillet. Spread the cold duxelles in a thin, even layer of about 5 mm. Place the fillet at the edge and roll it up in the film, pulling tight to form a firm cylinder. Twist the ends and keep it in the fridge for 20 minutes.

6 SEAL IN THE PASTRY

Join the two sheets of puff pastry with a 2 cm overlap and press the seam. Remove the film from the cylinder, set it on the pastry and wrap it, seam underneath and the ends folded like a parcel. Trim the excess, brush the whole surface with yolk and score a light crosshatch with the back of a knife. Chill for 15-20 minutes, until the pastry is firm.

7 BAKE WITH THE PROBE

On the worktop, push the MEATER+ probe in horizontally from one end, following the axis, past the notch and with the ambient end outside the pastry. Brush with yolk again. After so long with the vents almost closed, burp the kamado: lift the lid about 5 cm, wait about 5 seconds and open it fully, with gloves on. Move the Wellington on its paper onto the steel, close the lid and bake at 200-210 °C, roughly 35-45 minutes, until the centre reads 50-52 °C.

8 REST

Burp the lid before opening it fully and lift the Wellington out with a peel or a wide tray, without bending it. Leave it on a board for 10-15 minutes, uncovered, with the probe still in: the stored heat keeps raising the centre to 52-57 °C, and the juices settle instead of soaking the pastry when you cut. Covering it with foil would soften the pastry.

9 CARVE AND SERVE

Remove the probe and cut 2-3 cm slices with a long, thin knife, in a single stroke from heel to tip and without sawing, so the pastry is not crushed or separated from the meat. Wipe the blade between cuts. Serve straight away, cut side up, so the rosy centre, the ham and the duxelles show.

Editor's tips

- Ask for the centre cut of the fillet, the heart, and not the tail: a cylinder of even thickness cooks evenly, whereas the thin tip would overcook long before the centre reached the right point. The tail is good for a stir-fry or a tartare.
- Test the duxelles with a spoon: if the line you draw across the base of the pan closes up with liquid, it needs another 5 minutes on the heat. This detail does most to decide whether the base comes out raw.
- Read the pastry label: if butter is the only fat, it tastes of butter and melts better in the mouth; vegetable-fat versions rise as well or better and work fine, but the flavour is different.
- Every time you open the lid while the fire is lively, especially after the sear, burp it with gloves on and your face turned away; the guide to temperature problems explains why the flare-up forms.

Gear for this recipe

Kamado Bono Grande XXL 59 cm

A 1.1 kg Wellington on a rectangular steel needs room, and here size is a matter of geometry. The Kamado Bono Grande XXL is sold as a 59 cm model, which is the body; distributor listings give around 49-50 cm of usable grate, and there the 35.6 × 30.5 cm steel, with its diagonal of about 46.9 cm, sits flat with air around it. It comes with the ceramic deflector that turns the kamado into an oven at 200-210 °C, so the direct sear and the indirect bake come from the same appliance without buying anything else. Its ceramic mass is slow to come down after the sear, which is why the vents are closed early, while the meat is being assembled.

mikamado.es/en/kamados/kamado-bono-grande-xxl-59

Chef Pomodoro CP-SBP: 35.6 × 30.5 cm steel pizza plate

The classic Wellington failure is a pale, damp base, and the Chef Pomodoro steel is in this recipe to prevent it. It is 6.35 mm of steel which, preheated for at least 30 minutes on the deflector, stores heat and passes it by contact to the pastry as soon as the piece is set down. The deflector stops the coals scorching the base, and the steel makes it brown. It measures 35.6 × 30.5 cm, plenty for a cylinder of fillet, but its diagonal of about 46.9 cm calls for a 49-50 cm grate like that of the Bono Grande XXL; on a 46 cm one it will not lie flat. The manufacturer states it is rated to 300 °C, above the 210 °C of the bake.

mikamado.es/en/accesorios/chef-pomodoro-acero-pizza-compacto-36x30

MEATER+ wireless WiFi thermometer

With the pastry sealed you cannot look at the centre, and the difference between 52 and 60 °C is the difference between rosy and grey. The MEATER+ is wireless and has a single probe, with no cable to run across the lid seal: it goes in horizontally from one end, following the axis through the centre of the meat, past the safety notch, with the ambient end outside the meat and the pastry. Its datasheet gives 100 °C maximum internal and 275 °C ambient, so it works comfortably at 200-210 °C but stays out during the 260-280 °C sear. It alerts you on your phone at 50-52 °C and keeps reading through the rest up to 52-57 °C.

mikamado.es/en/accesorios/meater-plus-wifi

Miyabi 5000FCD – 24 cm Japanese Sujihiki (Slicing Knife)

Carving a Wellington is the last place it can be ruined: a short or serrated knife crushes the pastry, lifts the duxelles away and drags the ham. The Miyabi 5000FCD sujihiki is a 24 cm slicing knife with an FC61 steel core of about 61 HRC according to the manufacturer, and that length lets it cut through a 2-3 cm slice in a single stroke from heel to tip, with no back and forth. The narrow blade drags less surface and leaves a clean cut with the layers visible. It needs hand washing and immediate drying, like any Japanese steel of that hardness, and a wooden board, not a glass one.

mikamado.es/en/accesorios/miyabi-5000fcd-sujihiki-24

NaturBraza marabu charcoal, pack of two 5 kg bags (10 kg)

This recipe asks two things of the charcoal in sequence: a sear at 260-280 °C and then, with no refuelling, more than an hour and a half of embers covering the drop to 200-210 °C while the meat is assembled and the 35-45 minutes of baking. The NaturBraza marabú charcoal comes in two 5 kg bags and its listing declares marabú wood only, with no additives; the listing promises little ash, but it publishes neither the grade nor a figure. What can be reasoned is the wood: marabú is very dense, so a full firebox gives plenty of ember mass for both phases. Fill the firebox to the rim of the ring with marabú charcoal: whatever is left over gets reused next time, and a thin bed of embers will not carry the bake.

mikamado.es/en/accesorios/naturbraza-carbon-marabu-2x5kg

Full recipe at: mikamado.es/en/recetas/solomillo-wellington-kamado

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