



**KITTLING RIDGE**  
ESTATE WINES & SPIRITS



# Kittling Ridge and Crown Verity Present Recipes from QScene BBQ TV - Starring Murray Lloyd



# Beef Wellington

## Beef Wellington - serves 2

- 2 beef tenderloins
- 1/4 lb French pâté (or your favourite pâté)
- 1/2 sheet puff pastry
- 2-3 tsp. cream (enough to brush on pastry)

On the barbecue sear each side of the tenderloin for about 1 to 2 minutes.

Meanwhile, cut puff pastry into 2 squares. Place each tenderloin on its own sheet of pastry. Top beef with a 1/2" slice of pâté. Fold and pinch the pastry around the beef, making a bundle.

Brush with cream. Place on the top rack of the BBQ for about 20 to 30 minutes. Pastry will puff up and become golden brown.

### **Wine Pairing:** Kittling Ridge Symmetry VQA Merlot

*Looking for a medium-bodied, dry red wine that complements both the velvety beef and the delicate pâté, we find the Symmetry Merlot - luscious and soft in texture, with red currant, cranberry and bell pepper notes.*



Recipe from QScene BBQ TV

