

Fantasy Lamb Wellington

A whimsical twist on the classic Lamb Wellington, featuring edible 'grass', 'fur', mini croissants for horns, a hairpin, harp, chips, and gold foil for added bling.


60 min

Total time

Intermediate

Difficulty

600

kcal / serving

Ingredients

- 1 lamb fillet, puff pastry, mushrooms, shallots, garlic, thyme, Dijon mustard, prosciutto, salt, pepper, butter, parsley, edible flowers, mini croissants, potato chips, edible gold foil

Steps

1

Sear the lamb fillet in a hot pan. 2. Blend mushrooms, shallots, garlic, and thyme. 3. Spread Dijon mustard on prosciutto and wrap around the fillet. 4. Roll out puff pastry, add mushroom mixture, place fillet, wrap tightly. 5. Brush with egg wash, bake until golden. 6. Arrange 'grass' (parsley), 'fur' (edible flowers), mini croissants as horns, chips as a hairpin, harp shape with potato chips, and add gold foil for decoration.