



# Easy Entertaining Beef Wellington

- 4 (6-ounce) 1-1/2 " thick cut filet mignons
- salt & pepper
- 1 T. olive oil
- 1 pkg. frozen puff pastry (2 sheets), defrosted

## Egg Wash:

- 1 egg beaten with 2 teaspoons water to make an egg wash

## Mushroom Duxelles:

- 1 T. butter
- 1 large shallot, minced
- 2 cloves garlic, minced
- 10 oz. mushrooms (crimini or button), chopped finely in food processor
- 1/4 t. salt
- 1/8 t. white pepper
- 3 T. dry white wine

## Optional (but recommended:)

- 1 Bernaise Sauce Mix, made per the directions on the package

1. Generously season both sides of each filet with salt and pepper.

2. Heat the oil in a large skillet over medium-high heat. Add the filets and sear for 1-2 minutes on each side. (This is for medium-rare. If you like your meat done a bit more, add 2-3 more minutes on each side.) Transfer to a plate to cool. (Once the meat is lukewarm, you can place the meat in the refrigerator to cool completely.)

3. Make Mushroom Duxelles: Heat the butter in a large skillet over medium-high heat. Add the shallots and garlic and cook for about 30 seconds. Add the mushrooms, salt, and white pepper, reduce the heat to medium, and cook, stirring, until all the liquid has evaporated and the mushrooms begin to caramelize, about 6-7 minutes. Add the wine and cook, stirring to deglaze the pan, until all the liquid has evaporated. Remove from the heat and let cool before using. (If making ahead of time, cool to lukewarm and then place in the refrigerator to cool completely.)

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Note: Before assembling the Beef Wellingtons, make sure that both the meat and the mushrooms are completely chilled. If either are warm, they will begin to melt the puff pastry.

4. Line a rimmed baking sheet with parchment paper. Unwrap defrosted puff pastry. On a piece of parchment, cut each sheet of puff pastry in half. Working with one piece at a time, cover the pastry with a piece of plastic wrap and roll out until it is large enough to encase the meat.

5. Spread one-quarter of the mushroom duxelles in the center of the pastry. Place on filet on top of the mushrooms. Using a pastry brush, paint the edges of the pastry with the egg wash. Fold the pastry over the ends of the filet, then fold the end closest to you over the filet. Then roll the filet so that it is completely covered in pastry.

6. Place the Wellington seam-side down on the prepared baking sheet. Continue making the 3 other Wellingtons. (Note: If you are making these ahead, cover the baking sheet with plastic and place in the refrigerator until you're ready to bake them. Remember to take them out of the refrigerator about 30 minutes before you place them in the oven, just to take the chill off of them.)

7. Preheat the oven to 425°F. Brush some of the egg wash over the tops of each Wellington and sprinkle with some coarse salt.

8. Bake until the pastry is golden brown. (For medium-rare, about 20 minutes.)

9. Place the Beef Wellingtons in the center of 4 large plates, along with a puddle of Bernaise Sauce.