

BEEF WELLINGTON

Thaw: 40 minutes
Prep: 30 minutes
Bake: 25 minutes
Chill: 1 hour

Serves: 10

Rare roast beef tenderloin is topped with sautéed mushrooms, encased in flaky Puff Pastry and baked until golden.

2 -to 2 1/2-lb Beef Tenderloins

Ground black pepper (optional)
1/2 of a 17.3-ounce package Puff Pastry Sheets (1 sheet)
1 egg
1 tbsp. water
1 tbsp. butter
2 cups finely chopped mushrooms
1 medium onion, finely chopped (about 1/2 cup)

Heat the oven to 425°F. Place the beef in a lightly greased roasting pan. Season with the black pepper, if desired. Roast for 30 minutes or until a meat thermometer reads 130°F. Cover the pan and refrigerate for 1 hour.

Thaw the pastry sheet at room temperature for 40 minutes or until it's easy to handle. Heat the oven to 425°F. Beat the egg and water in a small bowl with a fork.

Heat the butter in a 10-inch skillet over medium-high heat. Add the mushrooms and onion and cook until the vegetables are tender and all the liquid is evaporated, stirring often.

Unfold the pastry sheet on a lightly floured surface. Roll the pastry sheet into a rectangle 4 inches longer and 6 inches wider than the beef. Brush the pastry sheet with the egg mixture. Spoon the mushroom mixture onto the pastry sheet to within 1-inch of the edges. Place the beef in the center of the mushroom mixture. Starting at the long sides, fold the pastry over the beef.

Place seam-side down on a baking sheet. Tuck the ends under to seal. Brush the pastry with the egg mixture.

Bake for 25 minutes or until the pastry is golden and a meat thermometer reads 140°F. Slice and serve warm.



INDIVIDUAL BEEF WELLINGTONS

WITH MUSHROOMS & GORGONZOLA

Thaw Time: 40 minutes
Bake Time: 20 minutes
Prep Time: 30 minutes
Chill Time: 120

8-- (6 ounces each) beef filet mignons (about 3/4-inch thick)
Ground black pepper
2 tbsp. vegetable oil
2 tbsp. unsalted butter
8 oz. mushrooms, thinly sliced
2 tbsp. finely chopped shallots
4 cloves garlic, minced
1 egg, beaten
1 pkg. (17.3 ounces) Puff Pastry Sheets (2 sheets)
1/2 cup crumbled Gorgonzola cheese



Thaw the pastry sheets at room temperature for 40 minutes or until they're easy to handle. Line a baking sheet with parchment paper. Season the beef with the black pepper.

Heat the oil in a 12-inch skillet over medium-high heat. Add the beef and cook for 10 minutes, turning the beef over once during cooking. Remove the beef to a plate. Cover the plate and refrigerate for 1 hour or until the beef is cold.

Heat the butter in a 10-inch skillet over medium heat. Add the mushrooms, shallots and garlic. Season with the black pepper. Cook until the mushrooms are tender, stirring often. Remove the mushroom mixture from the skillet and let cool.

Unfold the pastry sheets on a lightly floured surface. Roll the pastry sheets into 2 (14-inch) squares. Trim the edges to form 2 (13-inch) squares. Cut each square into 4 squares, making 8 squares in all.

Place 1 tablespoon Gorgonzola in the center of each pastry square. Divide the mushroom mixture among the pastry squares. Top each with 1 filet mignon. Fold 2 opposite pastry corners over the beef, overlapping slightly, and press to seal. Brush with the egg. Repeat with the remaining pastry corners.

Place the Wellingtons seam-side down on the prepared baking sheet. Cover and refrigerate the Wellingtons and the remaining egg for 1 hour or overnight.

Heat the oven to 425°F. Brush the Wellingtons with the remaining egg. Bake for 20 minutes or until the pastry is golden and the temperature of the beef is 117°F. Serve immediately.