

Beef Wellington

Master the art of Beef Wellington with this detailed recipe. Tender beef tenderloin wrapped in mushroom duxelles and flaky puff pastry.

80	40	120	4	Hard
PREP MIN	COOK MIN	TOTAL MIN	SERVINGS	DIFFICULTY

Beef Wellington

Ingredients

- 1 lb mushroom
- 2 lb beef
- 1 fresh oregano
- 1 lb mille feuille
- 8 slice ham
- 2 egg yolk
- 2 tbsp olive oil
- 1 tbsp water
- 1 tsp salt
- 1 tsp black pepper

Instructions

- 1 Prepare the beef**

Remove the 1 lb beef tenderloin from refrigerator 30 minutes before cooking to bring to room temperature. Tie with kitchen twine at 2-inch intervals to maintain uniform shape. Season all sides generously with salt and pepper.
- 2** Heat 2 tablespoons olive oil in a large skillet over medium-high heat until shimmering. Sear the beef tenderloin for 2-3 minutes on each side until golden brown all over. Transfer to a plate and let cool completely, about 30 minutes.
- 3 Make the mushroom duxelles**

Pulse the 2 lbs mushrooms in a food processor until finely chopped but not pureed. Heat 1 tablespoon olive oil in the same skillet over medium-high heat. Add the chopped mushrooms, 2 minced garlic cloves, 1 teaspoon thyme, 1 teaspoon salt, and 1 teaspoon pepper.
- 4** Cook the mushroom mixture, stirring frequently, for 15-20 minutes until all liquid has evaporated and the mixture looks dry and dark. Transfer to a bowl and let cool completely, about 20 minutes.
- 5 Assemble the Wellington layers**

Lay a large sheet of plastic wrap on your work surface. Arrange the 8 slices of prosciutto in an overlapping pattern to form a rectangle large enough to wrap the beef. Spread the cooled mushroom mixture evenly over the prosciutto.
- 6** Remove twine from the cooled beef and brush all sides with Dijon mustard. Place the beef at one end of the prosciutto rectangle. Use the plastic wrap to tightly roll the prosciutto and mushroom mixture around the beef, twisting the ends to seal. Refrigerate for 30 minutes.

- 7 Wrap in puff pastry**
Preheat oven to 425°F (220°C). Roll out the 1 lb puff pastry on a lightly floured surface to a rectangle about 14x12 inches. Beat the remaining egg with 1 tablespoon water to make egg wash.
- 8** Remove plastic wrap from the beef and place it at one end of the pastry. Brush the pastry edges with egg wash, then roll the pastry tightly around the beef, pressing the seam and ends to seal completely.
- 9 Final preparation and baking**
Place the Wellington seam-side down on a parchment-lined baking sheet. Brush the entire surface with egg wash and score decorative lines on top with a sharp knife. Bake for 25-30 minutes until the pastry is deep golden brown and internal temperature reaches 125°F (52°C) for medium-rare.
- 10** Remove from oven and let rest for 10 minutes before slicing. Cut into thick slices with a sharp knife and serve immediately.

Tips

Tie the beef tenderloin with kitchen twine before searing to maintain its cylindrical shape and ensure even cooking throughout.

Cook the mushroom duxelles until completely dry and no moisture remains, as excess water will make the pastry soggy and compromise the final texture.

Chill the assembled Wellington for at least 30 minutes before baking to help it hold its shape and prevent the pastry from shrinking.

Brush the pastry with egg wash (beaten egg with a tablespoon of water) for a beautiful golden, glossy finish that looks professionally made.

Score the pastry lightly in a decorative pattern before baking to allow steam to escape and create an attractive presentation.

Use a meat thermometer to check internal temperature rather than relying on timing alone, as oven temperatures can vary significantly.

Let the Wellington rest for 10-15 minutes after baking before slicing to allow juices to redistribute and prevent them from running out.

Use a sharp, thin-bladed knife to slice cleanly through all layers without crushing the delicate pastry structure.