

Wellington Bifte?i

Classic Beef Wellington recipe with tender beef fillet wrapped in mushroom duxelles and puff pastry. Learn professional techniques for perfect results.

80	40	120	4	Hard
HAZIRLIK DK	PI?IRME DK	TOPLAM DK	PORSIYON	ZORLUK

Wellington Bifte?i

Malzemeler

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

Yap?l???

- Prepare the beef**

Season the 1 kg beef tenderloin generously with 1 tsp salt and 1 tsp pepper on all sides. Wrap tightly in plastic wrap and refrigerate for at least 2 hours or overnight.
- Sear the beef**

Remove plastic wrap from beef and pat completely dry with paper towels. Heat 1 tbsp olive oil in a large skillet over high heat until smoking. Sear the beef for 1-2 minutes on each side until golden brown all over, about 6 minutes total. Transfer to a plate and let cool completely, about 30 minutes.
- Make the mushroom duxelles**

Pulse the 500g mushrooms in a food processor until finely chopped. Heat 1 tbsp olive oil in the same skillet over medium-high heat. Add the chopped mushrooms and cook, stirring frequently, until all liquid has evaporated and the mixture is dry, about 8-10 minutes. Season with salt and pepper, then cool completely.
- Prepare the pastry wrapping**

Lay a large sheet of plastic wrap on your work surface. Arrange the 8 slices of prosciutto in a slightly overlapping rectangle, about 12 inches long. Spread the cooled mushroom mixture evenly over the prosciutto, leaving a 1-inch border.

- 5 Wrap the beef**

Place the cooled beef lengthwise down the center of the mushroom-covered prosciutto. Using the plastic wrap as a guide, tightly roll the prosciutto around the beef to form a neat cylinder. Twist the ends of plastic wrap to seal and refrigerate for 30 minutes.
- 6 Assemble with puff pastry**

Roll out the 500g puff pastry on a lightly floured surface into a rectangle large enough to wrap the beef, about 14x10 inches. Beat the 2 egg yolks and brush over the entire pastry surface. Remove plastic wrap from beef and place seam-side down in the center of the pastry.
- 7 Wrap and seal**

Brush the pastry edges with more egg wash, then wrap the pastry around the beef, pressing seams to seal. Place seam-side down on a parchment-lined baking sheet. Brush the entire surface with remaining egg wash and refrigerate for 30 minutes.
- 8 Bake the Wellington**

Preheat oven to 200°C (400°F). Score the pastry decoratively with a sharp knife and brush with a final coat of egg wash. Bake for 25-30 minutes until the pastry is golden brown and the internal temperature reaches 52°C (125°F) for medium-rare.
- 9 Remove from oven and let rest for 10 minutes before slicing. Cut into thick slices with a sharp knife and serve immediately.**

?puçlar?

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

Cook the mushroom duxelles until completely dry and no moisture remains - this prevents the pastry from becoming soggy during baking.

Let the seared beef cool completely before wrapping to prevent the heat from melting the pastry and compromising the structure.

Brush the pastry with egg wash (beaten egg with a tablespoon of water and pinch of salt) for a beautiful golden-brown finish.

Score the pastry lightly with a sharp knife to create decorative patterns and help steam escape during cooking.

Use a meat thermometer to check doneness - aim for 125°F (52°C) internal temperature for medium-rare beef.

Rest the cooked Wellington for 10-15 minutes before slicing to allow juices to redistribute and make clean cuts possible.

Slice with a very sharp knife in smooth, confident motions to maintain the Wellington's shape and presentation.