

Bite-Sized Beef Wellingtons with Mushroom Duxelles and Gorgonzola Sauce

These little Wellingtons are a showstopper. Here's why they're a must-bake:



OVEN
375°F

TIME
15 min

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SAVE
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INGREDIENTS

For the Wellingtons:

- 6-8 oz beef tenderloin
- 3 tbsp butter
- 2 shallots, minced
- 8 oz mushrooms (crimini or button), finely chopped
- 1 tsp thyme (plus extra for garnish)
- $\frac{1}{8}$ tsp minced fresh parsley
- ... cup red wine or sherry
- 1 sheet puff pastry, thawed
- 1 tbsp Dijon mustard
- 2 tbsp Gorgonzola, crumbled
- 2 tbsp heavy cream
- 1 egg + 1 tbsp water (for egg wash)
- Salt and black pepper, to taste

Step-by-Step Instructions:

- 1 Make the Mushroom Duxelles:
- 2 Sear the Beef:
- 3 Assemble the Wellingtons:
 - Add a spoonful of mushroom duxelles
 - Top with a piece of beef
 - Brush the beef with Dijon mustard
 - Fold the pastry over and seal edges tightly
 - Place seam-side down on the baking sheet
- 4 Bake:
- 5 Make the Gorgonzola Sauce:

6 Serve and Garnish:

Tips for Success:

Finely chop mushrooms to avoid a chunky filling.

Sear beef quickly-you want it rare-to-medium rare inside after baking.

Keep puff pastry cold-chill assembled Wellingtons before baking for flakier results.

Prep ahead: Assemble and chill in advance, then bake fresh before serving.

Serving Suggestions and Pairings:

Chicken Enchiladas if you're doing a mixed-style dinner

Cajun Chicken Sausage Gumbo for a fusion menu

Dorito Casserole if you want bold contrast on the table

DIRECTIONS

1. **Make the Mushroom Duxelles:** In a pan over medium heat, melt butter, then add shallots and cook until soft. Stir in finely chopped mushrooms and thyme, cooking down until very dry (10-15 minutes). Deglaze with red wine, simmer until all liquid evaporates. Stir in parsley, season with salt and pepper, and set aside to cool.
2. **Sear the Beef:** Cut beef into 12 mini cubes or portions. Pat dry and season lightly with salt and pepper. Heat a skillet with a bit of oil until very hot. Sear beef pieces on all sides, about 1 minute per side. Set aside to rest.
3. **Assemble the Wellingtons:** Preheat oven to 375°F (190°C). Line a baking sheet with parchment paper. Roll out the puff pastry and cut into 12 squares.
4. On each square:
5. Add a spoonful of mushroom duxelles
6. Top with a piece of beef
7. Brush the beef with : Dijon mustard
8. Fold the pastry over and seal edges tightly
9. Place seam-side down on the baking sheet
10. Cut a small slit in the top of each for steam. Brush with egg wash and chill in the fridge for 10 minutes.
11. **Bake:** Bake for 12-15 minutes, or until pastry is puffed and golden brown. Let cool slightly before serving.
12. **Make the Gorgonzola Sauce:** In a small saucepan, melt Gorgonzola with cream and a splash of water over low heat. Stir until smooth and silky.

13. **Serve and Garnish:** Drizzle the warm Gorgonzola sauce over baked Wellingtons. Sprinkle with fresh thyme or chopped parsley.
14. **Tips for Success:** Finely chop mushrooms to avoid a chunky filling.
15. **Sear beef quickly-**you want it rare-to-medium rare inside after baking.
16. **Keep puff pastry cold-**chill assembled Wellingtons before baking for flakier results.
17. **Prep ahead:** Assemble and chill in advance, then bake fresh before serving.
18. **Serving Suggestions and Pairings:** Serve these Mini Wellingtons as the star of your spread, or pair with:
19. **Chicken :** Enchiladas if you're doing a mixed-style dinner
20. **Cajun :** Chicken Sausage Gumbo for a fusion menu
21. **Dorito :** Casserole if you want bold contrast on the table
22. **Easy :** Turkey Wings for a Southern holiday-style menu
23. **Tomato :** Skillet with Okra and Sausage for hearty sides
24. **Storage and Leftover Tips:** Store baked Wellingtons in the fridge for up to 3 days
25. **Reheat in the oven at 325°F** until warmed through-microwaving will make the pastry soggy

TIPS FOR SUCCESS

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More recipes: [ChefManiac.com](https://chefmaniac.com)

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