

## Easy Step-by-Step Beef Wellington for Special Occasions

2 pounds center-cut beef tenderloin, preferably fillet



**OVEN**  
**400°F**

**TIME**  
**2 to 3 min**

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**SAVE**  
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### INGREDIENTS

For the beef:

2 pounds center-cut beef tenderloin, preferably fillet

2 tablespoons olive oil

Salt, to taste

Freshly ground black pepper, to taste

2 tablespoons Dijon mustard

4 tablespoons unsalted butter, divided

For the mushroom duxelles:

1 pound cremini mushrooms, finely chopped

2 tablespoons unsalted butter

1 small onion, finely diced

2 cloves garlic, minced

1/4 cup dry white wine

2 tablespoons fresh thyme leaves, finely chopped

For the prosciutto layer:

12 slices prosciutto

1 tablespoon Dijon mustard

For the puff pastry:

2 sheets high-quality puff pastry

1 egg, for egg wash

For the glaze:

1 tablespoon olive oil

1 tablespoon soy sauce

### DIRECTIONS

1. Sear the beef: Preheat your oven to 400°F.
2. Heat the olive oil in a large skillet over medium-high heat. Season the beef generously with salt and black pepper.
3. Sear the beef on all sides for 2 to 3 minutes per side, until evenly browned.
4. Remove it from the skillet and let it cool slightly, then brush it all over with Dijon mustard.
5. Set it aside.
6. Make the mushroom duxelles: Pulse the mushrooms in a food processor until finely chopped, but not pureed.
7. In the same skillet, melt the butter over medium heat. Add the onion and cook for 2 to 3 minutes, until softened.
8. Add the garlic and cook for about 30 seconds.
9. Stir in the mushrooms and cook for 10 to 15 minutes, until they release their moisture and the mixture becomes dry.
10. Add the white wine and cook for another 2 to 3 minutes, until it has mostly evaporated.
11. Season with salt, pepper, and thyme. Once the mixture is thick and nearly dry, remove it from the heat and let it cool completely.
12. Wrap with prosciutto: Lay a large sheet of plastic wrap on the counter.
13. Arrange the prosciutto slices in a slightly overlapping layer large enough to wrap around the beef.
14. Spread a thin layer of : Dijon mustard over the prosciutto.

15. Spread the cooled mushroom duxelles evenly over the prosciutto.
16. Place the beef in the center and carefully roll it up tightly in the plastic wrap.
17. Seal it securely and refrigerate for at least 30 minutes to help the shape set.
18. Wrap in puff pastry: Roll out the puff pastry sheets on a lightly floured surface. If needed, overlap them slightly to create one large sheet.
19. Remove the beef from the plastic wrap and place it in the center of the pastry.
20. Brush the pastry edges with egg wash.
21. Fold the pastry around the beef, sealing the edges tightly.
22. Place the wrapped : Wellington seam side down on a parchment-lined baking sheet.
23. Brush the top all over with egg wash.
24. Score and bake: Using a sharp knife, lightly score the top of the pastry in a decorative pattern without cutting too deeply.
25. Bake for about 45 minutes, or until the pastry is golden brown and crisp.

## SWAPS & NOTES

Center-cut beef tenderloin is the best choice because it gives you an even shape and cooks more uniformly.

That helps the finished Wellington slice beautifully.

The mushroom duxelles should be cooked until very dry.

This is one of the most important parts of the recipe, because too much moisture can soften the pastry instead of letting it bake crisp.

### TIPS FOR SUCCESS

The biggest key to a great Beef Wellington is controlling moisture.

Let the beef cool after searing, cook the mushrooms until very dry, and chill the wrapped beef before adding the pastry.

Do not skip the resting time after baking.

Resting helps the juices settle and makes slicing much cleaner.

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

Original recipe: <https://chefmaniac.com/easy-step-by-step-beef-wellington-for-special-occasions/>