

Savory Beef Wellington: The Ultimate Recipe for Special Occasions

When it comes to show-stopping dishes for special occasions,



OVEN
425°F

TIME
1-2 min

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SAVE
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INGREDIENTS

- 1 (2 lb) beef tenderloin
- Salt and pepper, to taste
- 2 tablespoons olive oil
- 2 tablespoons Dijon mustard
- 1 lb mushrooms (button or cremini), finely chopped
- 2 garlic cloves, minced
- 2 tablespoons butter
- 8 thin slices of prosciutto
- 1 sheet puff pastry, thawed
- 1 egg, beaten (for egg wash)
- Optional garnish: fresh thyme or parsley

Instructions:

Sear the Beef Tenderloin Season the beef generously with salt and pepper. Heat olive oil in a skillet over high heat and sear the beef on all sides until browned, about 1-2 minutes per side. Remove from the pan and brush with Dijon mustard while still warm. Let it cool completely.

Make the Mushroom Duxelles In the same skillet, melt the butter and sauté the minced garlic and mushrooms until they release their moisture and become a paste-like consistency, about 10 minutes. Season with salt and pepper. Let the mixture cool.

Wrap the Beef Lay out a sheet of plastic wrap. Arrange the prosciutto slices in an overlapping layer. Spread the mushroom duxelles evenly over the prosciutto. Place the beef on top and use the plastic wrap to tightly roll it into a log. Chill

in the fridge for at least 20 minutes.

Prepare the Puff Pastry On a lightly floured surface, roll out the puff pastry into a rectangle large enough to completely encase the beef. Remove the beef from the plastic wrap and place it on the pastry. Wrap the pastry around the beef, trimming any excess, and seal the edges by pinching or pressing with a fork.

Brush and Bake Place the wrapped beef seam-side down on a parchment-lined baking sheet. Brush the pastry with the beaten egg for a glossy finish. Chill for 10 minutes. Preheat the oven to 425°F (220°C) and bake for 25-30 minutes, or until the pastry is golden brown and the beef reaches an internal temperature of 125°F (51°C) for medium-rare.

Rest and Serve Let the Beef Wellington rest for 10 minutes before slicing. Garnish with fresh thyme or parsley, and serve with your favorite sides.

Tips for Perfect Beef Wellington:

Chill Between Steps: Chilling the beef at each stage ensures clean layers and prevents the pastry from becoming soggy.

Test for Doneness: Use a meat thermometer for precise cooking, as overcooking can compromise the tenderloin's texture.

Customize the Filling: Add herbs like thyme or tarragon to the mushroom mixture for extra flavor.

Why This Recipe Stands Out:

DIRECTIONS

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10. **Why This Recipe Stands Out:** Beef Wellington is a dish that exudes sophistication, but it's surprisingly achievable with the right techniques. The combination of tender beef, savory mushroom filling, and crisp pastry is a sensory delight that's sure to impress your guests and create lasting memories.
11. **If you try this recipe, let me know how it turns out!** Don't forget to visit I Wuv Cooking for more recipes that make every occasion special.

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

Original recipe: <https://chefmaniac.com/savory-beef-wellington-the-ultimate-recipe-for-special-occasions/>