

How I Make Beef Wellington That Feels Like a Michelin-Star Meal at Home

If there's one dish that never fails to draw gasps when I bring it to the table, it's



OVEN
400°F

TIME
3 min

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INGREDIENTS

You'll Need

For the Beef: 2 lb (900g) center-cut beef tenderloin 2 tbsp olive oil Salt and freshly ground black pepper 2 tbsp Dijon mustard 4 tbsp unsalted butter, divided:

For the Mushroom Duxelles: 1 lb (450g) cremini mushrooms, finely chopped 2 tbsp unsalted butter 1 small onion, finely diced 2 garlic cloves, minced 1/4 cup dry white wine Salt, pepper, and 2 tbsp fresh thyme leaves:

For the Prosciutto Layer: 12 slices prosciutto 1 tbsp Dijon mustard:

For the Puff Pastry: 2 sheets high-quality puff pastry 1 egg (for egg wash):

For the Glaze: 1 tbsp Dijon mustard 1 tbsp olive oil 1 tbsp soy sauce:

DIRECTIONS

1. Step-by-: Step: How I Make Beef Wellington
2. Sear the : Beef
3. Preheat oven to 400°F (200°C).
4. Season beef all over with salt and pepper.
5. Heat olive oil in a skillet and sear the tenderloin on all sides, about 2-3 minutes per side, until browned.
6. Let it rest and cool slightly. Brush all over with Dijon mustard. Set aside.
7. Make the : Mushroom Duxelles
8. In a food processor, pulse mushrooms until finely chopped (don't puree).
9. In the same skillet, melt 2 tbsp butter. Add onion and cook until soft (2-3 minutes).
10. Add garlic and cook another 30 seconds.
11. Stir in mushrooms and cook until all moisture evaporates (10-15 minutes). Add wine and cook until absorbed (2-3 minutes).
12. Season with salt, pepper, and thyme. Remove from heat and cool completely.
13. Wrap with : Prosciutto
14. On a large sheet of plastic wrap, lay out prosciutto slices slightly overlapping.
15. Spread 1 tbsp : Dijon mustard thinly over the prosciutto.
16. Spread cooled mushroom duxelles evenly across the mustard layer.
17. Place beef in the center. Use the plastic wrap to roll tightly into a log. Twist ends to seal.
18. Chill in fridge for at least 30 minutes.

19. Wrap with : Puff Pastry
20. Roll out pastry sheets on a floured surface to make one large sheet.
21. Unwrap beef from plastic wrap and place in center of pastry.
22. Brush edges of pastry with egg wash. Fold over the beef, sealing edges and trimming excess.
23. Place seam-side down on a parchment-lined baking sheet.
24. Score the top with a sharp knife (shallow decorative cuts only).
25. Brush entire surface with egg wash.

SWAPS & NOTES

-crispy, tender, savory, and just the right hint of sweetness from the glaze.

While it takes a little patience, the steps are totally manageable, and the payoff?

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

Original recipe: <https://chefmaniac.com/how-i-make-beef-wellington-that-feels-like-a-michelin-star-meal-at-home/>

Try it once and you'll see: this is the kind of recipe that becomes part of your story.

For holidays, birthdays, or just a night you want to go all out-this one never fails.