

Individual Beef Wellington

Beef Wellington is a classic dish that features beef tenderloin with duxelle and pate in puff pastry. Here is a quick and easy version that you can prepare for your significant other, minus the pate, my wife doesn't like pate. It pairs wonderfully with Mocavero Puteus, this month's featured red wine.

Ingredients:

- 2 filets of beef tenderloin
- 1 pound of mushrooms, can be button or whichever mushrooms you like, chopped fine
- 2 tablespoons butter
- 2 tablespoons evoo
- 1 shallot minced
- 1 teaspoon dried thyme
- pinch of salt and pepper
- 2 sheets puff pastry
- 1 egg, whipped with 1 teaspoon water
- ½ cup Mocavero Puteus
- ½ cup heavy cream
- 1 teaspoon beef base
- 2 tablespoons butter

Method:

- Pulse the mushrooms in a food processor until finely chopped.
- Saute with minced shallot in butter and olive oil with thyme, salt, and pepper.
- Season tenderloin with salt and pepper.
- Brown in hot skillet with olive oil.
- Chill mushrooms and tenderloin.
- Place mushrooms on puff pastry.
- Add tenderloin.
- Fold puff pastry over tenderloin, sealing with egg wash.
- Bake in 450* oven for 15 minutes or until pastry is golden brown.
- Deglaze the pan in which you seared the tenderloin with the Puteus. Reduce until almost dry.
- Add the heavy cream and reduce by half.
- Whisk in the butter and beef base.
- Serve the Beef Wellington with the sauce and mangia, mangia.