

**Beef Wellington**  
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**12/26/2011**

**Ingredients for the Duxelles**

2 pounds mushrooms  
3 shallots, peeled and chopped  
6 cloves garlic, peeled and chopped  
Herbs de Provence

**Ingredients for the Beef**

1 whole beef tenderloin (about 4 pounds), tied with string  
16 medium slices prosciutto  
Dijon mustard  
2 pounds puff pastry

**Ingredients for the Green Peppercorn Sauce**

2 shallots, sliced  
2 cloves garlic, peeled and smashed  
Herbs de Provence

1 cup brandy  
1 quart beef stock  
2 cups cream  
2 tablespoons mustard  
¼ cup green peppercorns

**Directions for the Duxelles**

Add (mushrooms, shallots, garlic) to a food processor and pulse until finely chopped.  
Add butter and olive oil to a large sauté pan and set over medium heat.  
Add the shallot/mushroom mixture and sauté until most of the liquid has evaporated.  
Season with salt and pepper.  
Set aside to cool.

## Directions for the Beef

Heat oven to 425 degrees F.

Drizzle tenderloin with olive oil and sprinkle with salt and pepper.  
Brown in a heavy skillet on high temperature.

Lay out enough plastic wrap on a cutting board to roll up the tenderloin.  
Cover plastic wrap with prosciutto in a shingle pattern.  
Cover the prosciutto with the Duxelles in a thin layer.  
Season with (salt, pepper, Herbs de Provence).  
Place the beef in the middle and cut and remove the wrapping string.  
Roll up the beef, using the plastic wrap to keep it tight.  
Set in frig to set the shape for at least 30 minutes.

Roll out the puff pastry over a floured surface to encompass the tenderloin.  
Remove beef from frig, remove plastic, and place in the middle of the puff pastry.  
Roll up the beef pastry; make sure to fold over the ends to seal it.  
Brush the seams with an egg wash to help seal it.  
Place seam side down on a baking sheet and sprinkle with coarse salt.  
Make a few slots on top with a knife to let some of the steam out.

Bake for about 45 minutes until the pastry is golden brown.  
Remove from oven and let rest for at least 30 minutes.

## Directions for the Sauce

Heat up the heavy pan used to brown the beef.  
Add (shallots, garlic, Herbs de Provence) and sauté for several minutes.  
Add (brandy, beef stock) and reduce by half.  
Add (mustard, cream) and reduce again by half.  
Remove from heat and add pepper corns.