

## B&B'S BEEF WELLINGTON

Prep time: 45-60 minutes | Cook time: 35-45 minutes | *(Serves 6-8 people)*

### **Mushroom Duxelles Ingredients:**

¼ cup Shallots, minced  
2 cups Marsala Wine  
½ cup Panko breadcrumbs  
1 lb. Cremini mushroom  
1 lb. White mushroom  
1 lb. Oyster mushroom  
Salt & Pepper  
2 tbsp. Olive Oil  
1 Clove Fresh Garlic, minced  
3 tbsp. chopped parsley  
1 tbsp. of fresh thyme sprigs

Sauté shallots with garlic, olive oil, butter and salt and pepper until the onions are translucent. Add the sliced mushrooms and sauté until tender. Deglaze with the marsala wine until it is almost dry. Set aside and let it cool off. Then put in a food processor with the chopped parsley, fresh thyme sprigs, panko breadcrumbs and mince it.

### **Filling Ingredients:**

1 Whole Tenderloin (We recommend purchasing a whole tenderloin from a butcher shop and have them clean it for you and take off the excess fat.)  
1 lb. Foie Gras (We recommend Hudson Valley)  
Mushroom Duxelles  
1 Tbsp. Butter  
Crêpe (use 2-4 crêpe sheets)  
Puff Pastry (frozen puff pastry – width should be approximately 12 x 14 x 16)  
Egg wash (2 beaten eggs and ¼ Cup water)

Season the meat with salt and pepper. Sear it in a hot pan with olive oil and butter, turning it around to make sure it is seared and seasoned all over. Set it aside and let it cool down. Sear the foie gras in the same pan with butter and set it aside.

Lay out the puff pastry first and then top with the crepes. Spread the mushroom duxel mix on top and lay down the filet and then put the foie gras – cut into ½ inch pieces - on top of the filet. Then roll the entire thing over, close the sides and set it on a baking sheet pan. (Use just enough puff pastry to cover the filet and do not overwrap it or it will be too doughy. Be sure to seal it well.) Brush it on all sides with the egg wash. Roast it in the oven for 375 °F for 25 minutes. [Chef Tip – use a thermometer. 135 degrees Fahrenheit is a perfect medium rare.] Take it out of the oven and let it sit for 10-15 minutes and serve with the sauce.

**Madeira Sauce Ingredients:**

3 tbsp. minced shallots

1 bay leaf

1 spear of fresh thyme

1 tbsp. whole black pepper

½ bottle of madeira wine

1 tbsp. chopped garlic

1 qt. of veal broth

Salt and pepper to taste

Sweat shallots and garlic, add fresh thyme, black pepper corn, bay leaf and deglaze with marsala and reduce by half. Add stock. Reduce by a third until it reaches a thicker sauce consistency. Then strain and use.