



Beef Wellington

Beef Tenderloin Coated with a Mushroom, Shallot and Herb Paste and Baked in Puff Pastry

Last Update: 3/12/2002

Portion Size: 1 Fillet+2z Ladle SC

<u>Ingredients:</u>	<u>Yields: 24 Fillets+Sauce</u>	<u>48 Fillets+Sauce</u>	<u>96 Fillets+Sauce</u>
	<u>Portions: 24 1 Fillet+2z Ladle SC</u>	<u>48 1 Fillet+2z Ladle SC</u>	<u>96 1 Fillet+2z Ladle SC</u>
zClarified Butter RECIPE (0034701366)	1/2 cup	3/4 Cup + 3 Tablespoon	1 3/4 Cup + 3 Tablespoon
Madeira Sauce RECIPE (0487115071) <i>HOT</i>	1 1/2 Quart	3 Quart	1 1/2 Gallon
Yellow Onions, Fresh <i>CHOPPED</i>	2 1/2 Ounce	4 3/4 Ounce	9 1/2 Ounce
Mushrooms, Fresh <i>CHOPPED FINE</i>	1 Pound + 13 Ounce	3 Pound + 10 Ounce	7 Pound + 4 Ounce
Parsley Leaves, Fresh <i>CHOPPED</i>	1 Tablespoon + 3/4 Teaspoon	2 Tablespoon + 1 3/4 Teaspoon	1/4 Cup + 1 Tablespoon
Beef Tenderloin, Whole, Raw, Trimmed <i>4 OZ PIECES</i>	6 Pound	12 Pound	24 Pound
5"x5" Puff Pastry Square	24 Sheets	48 Sheets	96 Sheets
Pasteurized Liquid Eggs <i>BEATEN</i>	1/2 cup	3/4 Cup + 3 Tablespoon	1 3/4 Cup + 3 Tablespoon

Procedure:

1. Prepare Clarified Butter and Madeira Sauce according to recipes.
2. In a saute pan, heat butter for duxelles.
3. Add onion. Cook over low heat until translucent.
4. Add mushrooms. Cook until browned and dry.
5. Stir in parsley. Duxelles should have consistency of a thin paste.
6. Sear steak portions on a grill or char-broiler.
7. Spread 1 Tbsp duxelles over each steak portion.
8. Place 1 steak portion, duxelles side down, on each pastry sheet. Fold opposite points of pastry to center of steak. Place on sheet pans. Score each pastry with 3- 1" slites.
9. Brush pastry with egg, sealing seams. CCP-- Bake in a 350 degree F. standard oven until pastry is golden brown and minimum internal temperature of steak is 145 degrees F. (for 15 seconds). CCP-- Hold hot (140 degrees F. or above) for service.

Portion: Serve 1 beef wellington with 2 oz madeira sauce on side.

Shelf Life: If left over, do not reuse.