

Individual Beef Wellingtons

Beef Wellington is the ultimate centerpiece — a luxurious dish featuring a tender, perfectly seared beef tenderloin, brushed with tangy yellow mustard, wrapped in a layer of savory mushroom duxelles and delicate prosciutto, then encased in golden, flaky puff pastry. Baked to perfection and sliced to reveal a beautiful cross-section, it's as stunning on the plate as it is on the palate. Ideal for holidays, special occasions, or any time you want to truly impress.

Ingredients:

Serves 2

For the Beef:

- 2 beef tenderloins (8 oz each)
- Kosher salt & black pepper
- 1 tbsp olive oil
- 2 tbsp yellow mustard

For the Duxelles (Mushroom Layer):

- 8 oz cremini or button mushrooms, very finely chopped
- 1 shallots, minced
- 1 garlic clove, minced
- 1 tbsp unsalted butter
- 1/4 tsp fresh thyme leaves
- Salt & pepper to taste

For Wrapping:

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(thawed if frozen)

- 1 egg, beaten (for egg wash)

Instructions:

1. Sear the Beef:



- Pat beef tenderloin dry. Season generously with salt and pepper.

- Heat olive oil in a heavy skillet over high heat. Sear the beef on all sides until deeply browned (1-2 min per side).
- Remove and brush with yellow mustard **while warm**. Let cool completely.


2. Make the Duxelles:

- In a pan, melt butter and sauté shallots until fragrant.
- Add finely chopped mushrooms, garlic and thyme. Cook on medium heat until moisture evaporates and the mixture is paste-like (10-15 minutes).
- Season to taste. Transfer to a plate and cool completely.

3. Wrap in Prosciutto & Mushrooms:

- On a sheet of plastic wrap, lay down 3 overlapping slices of prosciutto.
- Spread half the cooled mushroom duxelles evenly on top.  [click here](#)
- Place the cooled tenderloin on top and roll tightly into a log. Twist the ends of the plastic wrap to secure. Repeat for other tenderloin.  [click here](#)
- Chill in the fridge for at least 30 minutes (up to 2 hours) to firm up.

4. Wrap in Puff Pastry:

- Roll out puff pastry on a floured surface if needed.
- Unwrap beef and place it on the pastry. Fold the pastry around the beef, sealing edges with egg wash.  [click here](#)
- **Freeze** for 15 minutes while the oven preheats.
- Place seam-side down on a baking sheet. Brush all over with egg wash. Score the top lightly with a knife for decoration.

5. Bake:

- Preheat oven to 450°F (232°C).
- Bake Wellington for 20-25 minutes, or until pastry is golden brown and an instant-read thermometer reads **120-125°F** for medium-rare.
- Let rest 10-15 minutes before slicing.

Serve with:

Red Wine Mushroom Sauce for Beef Wellington 

Total Time: 30-35 mins

Yields: 1½ cups

Ingredients:

- 1 tbsp olive oil

- 1 tbsp butter
- 1 small shallot, finely minced
- 1 garlic clove, minced
- 1 cup cremini or button mushrooms, finely chopped
- 1/2 cup dry red wine (Cabernet, Merlot, or Pinot Noir)
- 1 cup beef stock (preferably low sodium)
- 1 tsp Dijon mustard
- 1 tsp Worcestershire sauce
- 2–3 sprigs fresh thyme (or 1/2 tsp dried)
- 2 tbsp cold unsalted butter (for finishing)
- Kosher or sea salt & pepper to taste

Instructions:**1. Sauté Aromatics & Mushrooms:**

In a saucepan over medium heat, add olive oil and butter. Sauté shallots for 1–2 minutes until softened. Add garlic and chopped mushrooms. Cook until mushrooms are browned and moisture evaporates (about 6–8 minutes).

2. Deglaze with Wine:

Pour in the red wine. Stir and simmer for 5–7 minutes, reducing the liquid by about half.

3. Add Stock & Flavorings:

Add the beef stock, thyme, Worcestershire sauce, and Dijon mustard. Stir and simmer for 10–12 minutes, reducing to a silky consistency.

4. Strain (Optional):

For a smoother finish, strain out the solids. Or leave them in for a rustic-style sauce.

5. Finish with Butter:

Remove from heat and whisk in the cold butter for shine and richness. Season to taste with salt and pepper.

Serving Tip:

Drizzle warm over slices of Beef Wellington just before serving. Pairs beautifully with roasted vegetables and mashed potatoes or a parsnip purée.