

# BOUCHAINE

N A P A V A L L E Y ♦ C A R N E R O S

## Classic Beef Wellington

A classic dish developed for the Duke of Wellington by Escoffier.

BY CHEF MARTY SLAVIN

### Ingredients

4 beef tenderloin steaks  
(6 oz. each)

Salt and pepper

2 tbsp. olive oil, divided

1¾ cup sliced fresh  
mushrooms

1 medium onion diced

12 thin slices of prosciutto

1 package of frozen puff  
pastry, 2 pastries thawed

### Directions

Generously sprinkle steaks with salt and pepper.

In large skillet, brown steaks in 1 tbsp. oil for 2-3 minutes on each side. Remove from skillet and refrigerate until chilled. In the same skillet, sauté mushrooms and onion in remaining oil until tender and cooked. Very important, mushroom mixture should be very dry. Cool to room temperature.

Preheat oven to 425°F.

On a lightly floured surface, cool each puff pastry sheet to 14x9½" rectangle. Cut into two 7" squares (use scraps to make decorative cutouts if desired).

Take 3 slices of prosciutto and lay out on table. Spread ¼ of mushroom mixture on ham and then wrap each steak in prosciutto. Place steak in center of each pastry square. Lightly brush pastry edges with water.

Bring opposite corners of pastry over steak, pinch seams to seal tightly.

Place in a greased baking pan. Cut four small slits in top of pastry. Brush each pastry with egg. Bake 25-30 minutes, or until pastry is golden brown and meat reaches desired doneness.



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