

# Classic Beef Wellington

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*Beef Wellington is a traditional English dish that is the perfect way to wow guests at your next Holiday meal. Tender beef tenderloin is coated with pate and mushrooms and baked in tender puff pastry. the result is a hearty and savory dish that is perfect with roast vegetables and a glass of red wine.*

## Ingredients:

3 lb center cut beef tenderloin  
1 lb puff pastry  
8 oz button mushrooms, sliced  
6 oz liver pate  
1 egg, beaten  
1 1/2 oz butter  
1 Tbsp vegetable oil

## Directions:

1. Preheat oven to 425 degrees F.
2. Trim fat off beef. Tie with fine string at intervals so it retains its shape.
3. In large skillet heat oil 1/2 oz butter. Add beef and sear to brown on all sides.
4. Roast for 20 minutes and allow to cool. Remove string.
5. In large skillet heat remaining butter. Fry mushrooms until soft, and cool. Mix with liver pate, and set aside.
6. Roll out puff pastry into large rectangle approximately 1/4" thick. Spread pate and mushroom mixture along the center of the pastry. Place meat in the center of the puff pastry and fold pastry edges over. Turn over so that the join is underneath, folding the ends under the meat. Place on baking tray.
7. Decorate with leaves cut from pastry trimmings. Brush crust with beaten egg.
8. Bake for 50-60 minutes, covering with foil after 25 minutes.

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