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BEEF WELLINGTON

- 4 Portions (6 Ounce Each) Beef Tenderloin
- 2 Tablespoons Butter
- 4 Teaspoons Finely Chopped Shallots
- 1/2 Pound Mushrooms, Finely Chopped
- 1 Tablespoons Burgundy Wine
- 2 1/2 Ounces Chicken or Goose Liver Pate
- 17 Ounces Frozen Puff Pastry Dough, Defrosted
- 1 Egg Yolk
- 1 Teaspoon Water

DIRECTIONS

1. Beat egg yolk with water.
2. Season meat with salt and pepper.
3. In a heavy frypan quickly sear on both sides.
4. Remove from pan and set aside.
5. Turn heat to low, add butter, shallots, mushrooms and wine.
6. Cook and stir until the liquid is gone and the mixture is soft.
7. Spread 1 tablespoon pate over each fillet.
8. Then spread and pat 1/4 cup of mushroom mixture over pate.
9. Carefully wrap each fillet in pastry dough, stretching and rolling the dough as needed.
10. Pinch edges to seal.
11. Brush with beaten egg yolk.
12. Bake in a 450 degree oven for 15 minutes.