Beef Wellington

Make-ahead · Holiday · Serves 6–8

Ken's note: TBD

One center-cut tenderloin roast, seared, coated in mustard and mushroom duxelles, wrapped in prosciutto and puff pastry, and sliced at the table. Store-bought puff pastry is the right call here. Go by the thermometer rather than the clock.

Ingredients

- 1 center-cut beef tenderloin roast, 2–2½ lb, trimmed and tied
- 1 tsp kosher salt
- ½ tsp black pepper
- 2 Tbsp olive oil
- 3 Tbsp Dijon mustard
- 12 slices prosciutto
- 1 package (17.3 oz, 2 sheets) puff pastry, thawed
- 1 egg, beaten, for egg wash

Mushroom duxelles

- 1 lb cremini or button mushrooms, very finely chopped
- 2 shallots, minced
- 2 Tbsp butter
- 2 Tbsp fresh thyme, chopped
- 3 Tbsp dry white wine

Sauces

- 1 batch Red Wine Reduction Sauce (Sauces)
- 1 batch Dijon horseradish cream (Horseradish Cream, in Sauces)

Method

1. Make the duxelles. Cook the mushrooms and shallots in the butter over medium heat until dry and caramelized, 15–20 minutes. Add the thyme and wine and cook until the liquid has evaporated. Cool completely.
2. Season the roast with the salt and pepper and sear in the hot oil on all sides, 1–2 minutes per side, until browned. Cut off the string. Cool, then brush all over with the mustard.
3. Lay the prosciutto on a large sheet of plastic wrap in an overlapping rectangle, wider than the roast is long. Spread the duxelles over it, set the roast on one edge, and roll it up tightly in the prosciutto, using the plastic to pull it snug. Twist the ends and chill 30 minutes.
4. Overlap the two pastry sheets slightly, press the seam together, and roll to about 14 × 16 inches. Unwrap the roast, set it on the pastry, and fold the pastry around it. Trim the excess, seal the seam, and tuck in the ends. Set it seam-side down on a parchment-lined sheet pan. Chill 20–30 minutes. It can be assembled up to a day ahead and chilled; egg-wash just before baking.
5. Heat the oven to 400°F. Brush the pastry with the egg wash (and score a pattern lightly if you like). Bake 35–45 minutes, until the pastry is deep golden and a thermometer in the center reads 120°F. Rest 10 minutes (it will reach about 125–130°F, medium-rare), then slice about 1 inch thick with a serrated knife.
6. Make the Red Wine Reduction Sauce and the Dijon horseradish cream (both in Sauces).
7. Serve with Smashed Brussels Sprouts, Sweet & Spicy Roasted Whole Baby Carrots, and Yukon Gold Mashed Potatoes (all in Sides).