

# MAKE THIS RECIPE STEP-BY-STEP

## INGREDIENTS YOU'LL NEED -

1 Prairie Street Co. Beef Filet Mignon cut from the Ribeye USDA Prime

4 slices Pastrami, very thinly sliced

1 lb white button mushrooms, cleaned and very finely chopped

2 shallots, very finely chopped

2 cloves garlic, minced

1 teaspoon red miso

1 cup dry white kosher wine

2 teaspoons dijon mustard

2 crepes, premade

1 sheet puff pastry, frozen

1 egg yolk, whisked

1 teaspoon thyme, finely chopped

Extra virgin olive oil

Kosher salt

## Preparation

- 1 Trim your Ribeye Filet Mignon so that it is consistent in thickness. Use the smaller half of the filet for this dish and reserve the rest for another meal.

## Cook

- 2 First, make your mushroom duxelle. Heat a large heavy bottom skillet over medium heat. Add a drizzle of olive oil, your finely chopped shallots, and stir. Cook for about 3 to 4 minutes so they become fragrant and translucent. Next, add your miso paste and keep stirring for about 3 minutes. Add your minced garlic and then deglaze with your wine, gently lifting the fond. Allow the liquid to reduce by half so you have a syrup-like consistency, about 5 minutes. Next, reduce the heat to low and add your finely chopped mushrooms. Cook the mushrooms so that the mixture becomes almost completely dry, being sure to stir frequently—this will take about 20 to 25 minutes. Finally, line a small baking sheet with a paper towel, spread your mushroom duxelle out in an even layer, and then cover with one more paper towel. Set in the refrigerator to completely cool.

- 3 Next, prepare your Filet Mignon. Heat a large heavy bottom skillet over a high flame. Lightly season your filet with salt and ground black pepper. When your skillet is hot, drizzle a tad of olive oil. Sear all around the filet, including the top and bottom. Remove your thickly seared filet from the skillet, place it on a racked baking sheet, and apply a thin coating of dijon mustard with a pastry brush. Set your prepped Filet Mignon in the refrigerator to completely cool.

- 4 After your mushroom duxelle and Filet Mignon have cooled, about one hour, prepare for your first layering of ingredients. Use plastic wrap to assist with the rolling process. Lay out your two crepes so they make an oblong '8' shape. Evenly layer about 5 to 6 slices of Pastrami on top of the crepes. Next, add your

mushroom duxelle and use your fingers to carefully press the duxelle into a thin and even layer. Finally, place your seared Filet Mignon in the middle. Carefully roll the layers over the meat using your plastic wrap. Keeping it tightly wrapped in the plastic, place this in the refrigerator for about 45 minutes to chill.

5

Remove your puff pastry from the freezer and allow it to defrost for about 15 minutes. Once pliable, roll out your puff pastry to an even sheet over a floured surface. Transfer the pastry to another sheet of plastic wrap. Take your chilled Wellington from the refrigerator and remove it from its plastic wrap. Place filet in the center of the pastry and roll it gently. Cut any excess pastry from either end and then tuck the remaining pastry under the bottom of the filet. Again, use the plastic wrap to tighten the layers around the filet. Place this back in the refrigerator for another hour.

6

When you are ready to cook, preheat your oven to 392°F / 200°C.

7

Remove your chilled Wellington from the refrigerator and remove from the plastic wrap. Place on a racked baking sheet and brush all around with an egg wash. Using a knife, gently score the puff pastry in cross-hatches and season with thyme.

8

Place the Wellington in your 392°F / 200°C oven for 25 minutes. Rotate the Wellington and cook for an additional 10 minutes. Remove it from the oven and let it rest for 10 to 15 minutes. The final Beef Wellington should have an internal temperature of 125-130°F / 50-55°C. To not damage the presentation, take the internal temperature by inserting the meat thermometer probe all the way into one end of the Beef Wellington.

## **Plating**

9

Slice your Beef Wellington by cutting it in half first and then making 1" slices.

Bete'avon!