

Beef Wellington

Serves 6

2 tablespoons vegetable oil
2 ½ pound piece beef tenderloin, cleaned by butcher
salt and pepper
6 ounces pate de foie gras, preferably D'Artagnan
1 17.5 ounce package frozen puff pastry, thawed
1 egg, lightly beaten
2 tablespoons butter
8 ounces sliced mixed mushrooms
2/3 cup red wine
1 can Progresso Creamy Mushroom Soup
¼ cup chopped Italian parsley

Preheat oven to 425 degrees. Heat oil in a large cast-iron pan over high heat. When oil is smoking, season beef well with salt and pepper. Add to oil and brown well on all sides. Remove meat from pan, cool slightly and reserve pan.

Lay one sheet of puff pastry on a working surface. Spread the center of the pastry with about ½ of the pate. Place beef on top of pate and spread beef with remaining pate. Brush edges of puff pastry surrounding the beef lightly with egg wash. Lay remaining puff pastry on top of beef and press pastry to conform to the shape of the beef. Press edges firmly to seal. Cut away all but about a 1 ½ inch border of pastry surrounding the beef. Crimp edges in a decorative pattern. Transfer to a parchment lined baking sheet and refrigerate for about 10 minutes. Remove from refrigerator and brush the entire surface of pastry with egg wash. Bake for about 30 minutes for medium-rare. Allow to rest about 7 minutes before slicing.

Meanwhile, wipe out pan beef was cooked in and heat butter in it. Add mushrooms and cook until tender, about 5 minutes. Deglaze with red wine and reduce for about 8 minutes. Add mushroom soup to pan and simmer another 3 minutes, or until sauce consistency is achieved. Season with salt and pepper and stir in parsley. To serve, spoon sauce over slices of beef Wellington.