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Beef Wellington

This beef Wellington recipe makes an impressive beef tenderloin wrapped in puff pastry and includes how to make a rich red wine sauce to serve with it. It's easier than you think to make and perfect for holiday entertaining! The beef tenderloin is best served medium-rare.

Submitted by **Marla** |  Tested by **Allrecipes Test Kitchen**

Prep Time: 30 mins

Cook Time: 40 mins

Total Time: 1 hr 10 mins

Servings: 8

Ingredients

- 2 ½ pounds beef tenderloin
- 4 tablespoons butter, softened, divided
- 2 tablespoons butter
- 1 onion, chopped
- ½ cup sliced fresh mushrooms
- 2 ounces liver paté
- salt and pepper to taste
- 1 (17.5 ounce) package frozen puff pastry, thawed
- 1 large egg yolk, beaten
- 1 (10.5 ounce) can beef broth
- 2 tablespoons red wine

Directions

Step 1

Preheat the oven to 425 degrees F (220 degrees C).

Step 2

Place beef tenderloin in a baking dish. Spread 2 tablespoons softened butter over beef.

Step 3

Bake in the preheated oven until browned, 10 to 15 minutes. Remove beef from the pan and reserve pan juices; allow beef to cool completely.

Step 4

Increase oven temperature to 450 degrees F (230 degrees C).

Step 5

Melt 2 tablespoons butter in a skillet over medium heat. Sauté onion and mushrooms in butter for 5 minutes. Remove from heat and let cool.

Step 6

Mix paté and remaining 2 tablespoons softened butter together in a bowl; season with salt and pepper. Spread paté mixture over beef. Top with onion and mushroom mixture.

Step 7

Roll out puff pastry dough to about 1/4-inch thickness and place beef in the center.

Step 8

Fold up and seal all the edges, making sure the seams are not too thick. Place beef in a 9x13-inch baking dish, cut a few slits in the top of dough, and brush with egg yolk.

Step 9

Bake in the preheated oven for 10 minutes. Reduce heat to 425 degrees F (220 degrees C) and continue baking until pastry is a rich, golden brown, 10 to 15 minutes. An instant-read thermometer inserted into the center should read between 122 to 130 degrees F (50 to 54 degrees C) for medium rare. Set aside to rest.

Step 10

Meanwhile, place reserved pan juices in a small saucepan over high heat. Stir in beef broth and red wine; boil until slightly reduced, about 5 minutes. Strain and serve with beef.

Step 11

Serve hot and enjoy!

Nutrition Facts

Per serving: 744 calories; total fat 57g; saturated fat 21g; cholesterol 131mg; sodium 434mg; total carbohydrate 30g; dietary fiber 1g; total sugars 1g; protein 26g; vitamin c 1mg; calcium 30mg; iron 5mg; potassium 385mg