

Tytus Haller's  
beef wellington

Beef tenderloin fillet  
Salt and pepper  
Extra virgin olive oil  
1-2 pound mushrooms  
6-8 thin slices of prosciutto  
Dijon mustard  
Puff pastry  
3-4 beaten egg yolks

1 Season the fillet generously with salt and pepper, and heat oil in a large pan on high heat. Sear the fillet in the pan on all sides until well browned and take it off heat to rest, this will ensure the juices of the meat will stay inside.

2 Brush the fillet on all sides generously with mustard.

3 Chop the mushrooms and put them into a food processor or slapchop to break down into very fine pieces. Heat a large pan on high and cook the mushrooms until **ALL** the moisture is gone (any moisture remaining in the mushrooms will come out when the wellington is baked and cause a soggy mess). You can periodically drain the pan of the water from the mushrooms to speed the process.

4 Lay out a large piece of plastic wrap. Layer out the slices of prosciutto on the plastic wrap so that they overlap and spread the mushroom mixture over the prosciutto. Put the fillet in the middle (you can add some more mustard if you choose), then roll the mushroom and ham over the fillet using the plastic wrap, and then twist the wrap tightly with no air inside. Set in the freezer for a short time to cool and form.

5 Roll out the puff pastry sheet on a floured surface, then unwrap the fillet from the plastic wrap and place in the middle of the pastry dough. Brush the edges of the pastry with the beaten egg yolks and fold the pastry around the fillet, cutting off any excess at the ends. Flip the tenderloin so as to hide the overlapped section of pastry on the underside and place on a baking sheet. Score the top of the pastry however you'd like and then brush the entire pastry with egg wash.

6 Bake at 400°F for 20 minutes, then remove to let rest for 10-15 minutes before slicing.