

Beef Wellington – On The Big Green Egg

When it comes to that ultimate beef dish, Beef Wellington is at the top for me. This classic dish gets even better with some amazing flavor off the Big Green Egg. Let's start off with the mushroom duxelle and keep it going from there. Happy Cooking, Chef Jason

Chef Jason K. Morse, CEC | Ace Hardware Grill Expert | Owner, 5280 Culinary

Yield: 1ea Beef Wellington – serves 2-4 people (depending on portion size)

Prep time: 45-60 Minutes prep time

Cook time: 20-25 Minutes cook time , plus 5 minute rest time

Ingredients

<i>Measure</i>	<i>Ingredient</i>	<i>Prep Notes</i>
2 lbs	Chateaubriand, Beef Tenderloin	Butcher or Local Grocery store
1 tbsp	Oil, Canola / Olive Blend	
Taste	Rub a Dub, 5280 Culinary	
2 tbsp	Oil, Canola / Olive Blend	
1 tsp	Garlic, crushed	
1 ea	Shallot, Medium	minced fine
1 ½ lb	Cremini Mushrooms, Sliced	also called baby bella
1 tsp	Thyme, fresh, leaves	minced fine
½ Cup	Cream, Heavy Whipping	
Taste	Rub a Dub, 5280 Culinary	
2 ea	Eggs, XL, Fresh	
1 Pkg	Pastry, Puff (not phyllo)	Defrosted at room temp

Cooking Directions:

PREPARING YOUR BIG GREEN EGG –

Heat your Big Green Egg to 600°

Lightly oil the Chateaubriand and season (all sides) to taste with Rub-A-Dub

Sear on all sides for about 90 seconds each side or until you get a nice color. Be cautious not to cook the tenderloin

Once seared, lightly cover the beef and chill in the fridge to stop the cooking process

Add a large cast iron skillet or pan to the Big Green Egg

Add the oil and heat for 1 minute

Add the mushrooms and saute until golden, make sure to allow them to cook off any excess water

Once the mushroom start to turn golden brown, add the shallots and garlic and saute for 2 minutes to bloom the garlic

Season to taste and carefully add the heavy cream

Reduce the heavy cream until it starts to thicken and coat the mushrooms, making a paste almost

Using heat proof gloves, remove the pan and mushroom mix and cool completely

Adjust the Big Green Egg down to 400° and add the convEGGtor (legs up). Place the grill grate back on the egg and close the dome. Maintain temp 400°

Make sure puff pastry is fully defrosted and place on your cutting board, on a piece of parchment paper or lightly floured board

Whisk the eggs with 1 tbsp of water to create your egg wash

Take the cooled mushroom mixture, also called mushroom duxelles and spread it onto the beef tenderloin on all sides and ends

Lightly brush the edges of the pastry with the egg wash

Lay the coated chateaubriand onto the puff pastry, placing it in the center of the rectangle shaped dough

Wrap the beef carefully and use the egg washed edges to create a seal, trim off any excess pastry if needed

Place onto a lightly oiled screen or pizza pan

Place into the Big Green Egg and load the EGGgenius probe into the center of the wellington

If you don't have an EGGgenius, use a good digital thermometer to check doneness

Close the lid and cook at 400° for approx. 10 minutes and open the dome

Brush the top and sides of the wellington with the egg wash to create a light coat

Finish cooking until desired doneness (for medium doneness total cook time will be approx. 20 minutes)

Remove from the Big Green Egg with time to allow for resting and carry over

CHEF TIP: I remove my wellington about 5-7 degrees before my desired temp, this allows carry over and resting

Slice and enjoy

Grills / Grill Gear Used:

Big Green Egg, Large

Available at participating locations

Big Green Egg, EGGenius

Available at participating locations

Thermometer, Digital, Instant Read

Ace SKU – 6108419

Kingsford extra tough Grill Pan

Ace SKU – 8463135

Shopping List (Products Used):

Rub A Dub, 5280 Culinary

Ace SKU – 8562050