



## #605A-ENGLISH BEEF WELLINGTON Serves 4 to 6

1 (6-pound) beef tenderloin  
5 tablespoons butter, melted  
Salt and freshly ground black pepper  
1 tablespoon olive oil  
2 tablespoons Madeira  
1 cup minced crimini or button mushrooms  
1 teaspoon dried thyme  
1 teaspoon minced shallots

1 (1/2-pound) goose or duck liver paté (foie gras), best quality  
1 (17.4-ounce) package frozen puff pastry  
1 egg, beaten with 2 teaspoons of milk

**Preheat a charcoal or gas barbecue for indirect grilling at 375°F.**

Using kitchen string, tie the tail of the tenderloin under the meat so that you have an even-diameter roast, head to tail.

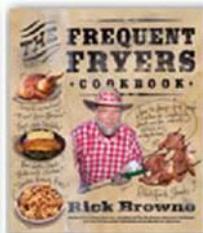
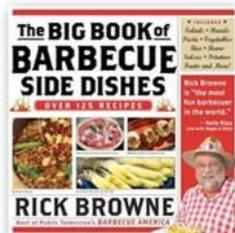
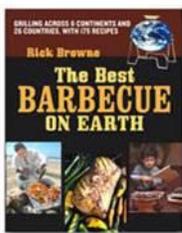
Brush the meat with 3 tablespoons of the melted butter, then season lightly with salt and pepper. Place the meat directly in the center of the grill and roast for 30 to 40 minutes, until it reaches an internal temperature of 120°F (very rare).

Remove the tenderloin from the grill and let stand for 30 minutes.

On the grill or bbq side burner, over direct heat, heat the oil and the remaining butter in a skillet; add the wine, mushrooms, thyme, and shallots, and sauté, gently stirring, until the mixture is dry and the mushrooms are soft.

On a floured surface, roll out 2 sheets of the pastry dough to a 14 by 12-inch rectangle, large enough to enclose the entire tenderloin. Set 1 aside.

Place 1 of the sheets of dough on a clean flat baking sheet, and place the meat lengthwise in the center of the dough. With a rubber spatula, spread the paté on top of the tenderloin; top with the mushroom mixture.





Brush the edges of the pastry with the egg wash, cover the meat with the second sheet of puff pastry, cutting off any excess pastry to leave a 1-inch border all around the meat. Dip a fork into cold water and press down along the edges to seal.

Brush the top and four sides of the pastry with the egg wash and transfer the baking sheet to the center of the barbecue. Cook, covered, for 10 minutes, then lower the temperature to about 375°F by opening vents, lowering gas flames, or not replenishing charcoal, and cook for an additional 20 to 25 minutes, until the crust is golden.

Remove the baking sheet from the barbecue; let the meat rest, covered, for 15 minutes, then cut into 3-inch-thick slices, being careful not to lose the pastry around the meat.

Serve the sliced meat garnished with parsley sprigs, alongside steamed broccoli, sautéed green beans, honey-glazed carrots, and garlic mashed potatoes.

