



Truffle Shuffle

Beef Wellington

with Truffle and Mushroom Jus

Mise en Place

Cast iron pan	Cutting board	Pan spray
Plate	Knife	Plastic wrap
Tongs	2 Mixing bowls	Rolling pin
Pastry brush	10" nonstick pan	Scissors
¼ cup measure	Offset spatula	Small saute pan
Tablespoon measure	2 oz ladle	Serrated knife
Small sauce pot with a lid	Sheet pan	Large spoon
Whisk	Aluminum foil	

Ingredients

1 pound beef tenderloin	4 tablespoons unsalted butter	1 jar Mushroom Duxelle
1 packet Balinese Truffle Salt	½ cup whole milk	3 tablespoons Madeira, Cognac, or whiskey
¼ cup canola oil	1 bunch chives	
1 tablespoon Dijon mustard	1 sheet puff pastry	
2 eggs	1 jar Truffle Jus	
4 oz ($\frac{7}{8}$ cup) all purpose flour	2 ounces mushrooms	

Preparation

1. Preheat your oven to 375F.
2. Heat a cast iron pan over high heat.
3. Season the beef on all sides with the Balinese Truffle Salt. Add the canola oil. When the oil is hot, quickly sear on all sides to form a seal.
4. Transfer to a plate and brush with mustard. Set aside in your refrigerator.
5. Remove 1 tablespoon of egg and set aside for egg wash. Remove ¼ cup of flour and set aside for bench flour.
6. To make the beurre monte, bring 1 tablespoon of water to a boil in a small sauce pot over high heat. Once boiling, remove from heat and whisk in 2 tablespoons of butter to emulsify.
7. To make the crepe batter, whisk together the milk and remaining egg in a large mixing bowl until combined.
8. Very slowly whisk in the flour, excluding the ¼ cup of bench flour. Whisk in the beurre monte and season with a pinch of Balinese Truffle Salt.
9. Very thinly slice the chives. Stir half of the sliced chives into the crepe batter, setting aside the remaining half for garnish.
10. To make the crepes, heat a 10" non-stick pan over medium heat.

11. Melt a small amount of butter in the hot pan. When the butter starts to sizzle, add one ladle of crepe batter and swirl to yield a very thin crepe. Continue cooking over medium-low heat until the crepe is set.
12. Flip and repeat, setting aside the remaining crepes on a plate!! You will need 3-4 crepes for this recipe.

To Form the Wellington

1. Remove the puff pastry from your refrigerator and set aside to temper. Line a sheet tray with aluminum foil and spray with pan spray.
2. Place two layers of plastic wrap onto a large cutting board, ensuring the plastic is at least 18 inches wide.
3. Trim and lay the crepes onto the plastic wrap.
4. Spread the mushroom duxelle evenly across the crepes.
5. Remove the beef from your refrigerator and set in the center of the crepes.
6. Wrap the crepes around the Wellington and form into a tight log. Place in your refrigerator.
7. Use the bench flour to flour your countertop and place the puff pastry on top.
8. Roll out the puff pastry until it's about ¼ inch thick.
9. Remove the Wellington from your refrigerator, remove the plastic wrap, and place in the center of the puff pastry. Brush the edges with the reserved egg wash and roll the Wellington in the puff pastry.
10. Trim, fold, and transfer to the foil-lined, greased sheet tray, seam side-down. Score, brush with egg wash, and trim with the scissors.

How to Cook

1. Transfer to your oven and bake for 30-35 minutes, rotating halfway through.
2. Meanwhile, to make the sauce, wash and slice the button mushrooms.
3. In a small pot over medium-high heat, melt a small amount of butter. Once foamy, add the sliced mushrooms and a small pinch of Balinese Truffle Salt and cook until caramelized.
4. Deglaze the pan with the 3 tablespoons of Madeira and cook until au sec.
5. Add the Truffle Jus, bring to a simmer, and turn off the heat. Cover and keep warm until ready to serve.
6. Once the Wellington is cooked through, set aside to rest for 10 minutes before carving.
7. Use a serrated knife to carve thick portions of your beautiful Wellington.
8. Reheat the sauce and spoon over the Wellington. Finish with the sliced chives and Balinese Truffle Salt. Enjoy the classic culinary masterpiece that you made in your own kitchen!

This recipe includes our Mushroom Duxelle & Truffle Jus. We've shared the recipe below so you can recreate them in your own kitchen.

Mushroom Duxelle

Ingredients

2 cups finely minced button mushrooms
2 shallots, finely minced
½ teaspoon Balinese Truffle Salt
Sherry vinegar

To make

In a large saute pan over high heat, stir together the mushrooms and shallots until the mushrooms release their liquid. When the liquid reduces, remove from heat and season with Balinese Truffle Salt and sherry vinegar to taste.

Truffle Jus

Ingredients

1 tablespoon Truffle Carpaccio, chopped
4 cups beef broth
Balinese Truffle Salt

To make

In a medium pot on high heat, bring the beef broth to a boil. Turn the heat to medium-low and simmer until about ½ cup of liquid remains that's thick enough to coat the back of a spoon. Remove the sauce from the heat and stir in 1 tablespoon of chopped Black Truffle Carpaccio. Season with Balinese Truffle Salt to taste.