



# Locals Choice Club

Recipes for Pairing with

Eric Ross 2001 Russian River Valley Old Vine Zinfandel

Ramazzotti 2003 Raffinto

Martin Family Vineyards 2003 Petite Sirah

Peterson Winery 2002 Pinot Noir

Hawley 2004 Pinot Noir Russian River Valley

Crane Canyon 2000 Mourvedre

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707. 857.4900

## “Company” Beef Wellingtons with Mushrooms, Gorgonzola and Red Wine Sauce

four 1 1/2-inch-thick center-cut filets mignons (about 6 ounces each)

8 large mushrooms

1 Tbsp unsalted butter

1 Tbsp finely chopped shallot

1 Tbsp minced garlic

1 large egg

1 puff pastry sheet (from a 17 1/4-ounce package frozen puff pastry), thawed

8 Tbsp Gorgonzola cheese

### For sauce

1 cup veal or beef demiglace

1/4 Red Wine

Preheat oven to 425°F.

Pat filets mignons dry and season with salt and pepper. In a shallow roasting pan roast filets in middle of oven 12 minutes and cool (filets will be baked again after being wrapped in pastry). Chill filets, covered, until cold, about 1 hour.

Thinly slice mushrooms and in a heavy skillet cook in butter with shallot, garlic, and salt and pepper to taste over moderate heat until mushrooms are lightly browned. Transfer mixture to a bowl to cool completely. In a small bowl lightly beat egg to make an egg wash.

On a lightly floured surface roll out puff pastry sheet into a 14-inch square. Trim edges to form a 13-inch square and cut square into four 6 1/2-inch squares.

Put 2 tablespoons Gorgonzola in center of 1 square and top with one-fourth mushroom mixture. Top mushroom mixture with a filet mignon, pressing it down gently, and wrap 2 opposite corners of puff pastry over filet, overlapping

them. Seal seam with egg wash. Wrap remaining 2 corners of pastry over filet and seal in same manner. Seal any gaps with egg wash and press pastry around filet to enclose completely. Arrange beef Wellington, seam side down, in a non-stick baking pan. Make 3 more beef Wellingtons in same manner. Chill remaining egg wash for brushing on pastry just before baking. Chill beef Wellingtons, loosely covered, at least 1 hour and up to 1 day.

Brush top and sides of each beef Wellington with some remaining egg wash and bake 20 minutes, or until pastry is golden.

Make sauce while beef Wellingtons are baking:

In a saucepan boil demiglace and Red Wine 1 minute and keep sauce warm.

Serve beef Wellingtons with sauce.

Serves 4.

