JANE SMITH LIFESTYLE

Mini Beef Wellington Bites

Prep: 25 min | Cook: 20 min | Serves: 8 (about 24 bites)



Tender bites of beef tenderloin wrapped in mushroom duxelles and puff pastry — this is the appetizer I make for a special dinner party when I want that classic beef Wellington flavor without carving a whole roast.

Ingredients

- 1.5 lb beef tenderloin, cut into 1-inch cubes
- 8 oz mushrooms, finely chopped
- 2 tbsp butter
- 2 tbsp Dijon mustard
- 2 sheets puff pastry
- 1 egg, beaten (for egg wash)
- Salt and pepper to taste

Directions

1. Season beef cubes with salt and pepper and sear in a hot skillet 1 minute per side to brown. Set aside to cool.
2. Melt butter in the same skillet and cook mushrooms until all moisture has evaporated, about 8 minutes. Cool.
3. Cut puff pastry into small squares. Brush each with a thin layer of Dijon, top with a spoonful of mushroom mixture and a beef cube.
4. Fold pastry around the beef to fully enclose, sealing edges. Place seam-side down on a baking sheet and brush with egg wash.
5. Preheat oven to 400°F and bake 15–18 minutes until golden and puffed. Serve warm.

Jane's Note

Cook the mushrooms until every bit of moisture has evaporated — this is really what keeps the pastry crisp instead of getting soggy from the inside out.

This is one of my favorite things to serve for a holiday party, since they look impressively elegant on a platter but are actually quite manageable to make in a big batch ahead of time.

Can I make this ahead? Assemble the bites a day ahead and keep them chilled, unbaked, then bake fresh right before guests arrive. Can I make them ahead and freeze? Yes — freeze unbaked bites and add a few extra minutes to the baking time straight from frozen.

Storage: Refrigerate in an airtight container for 3–4 days; reheat gently.

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