

ILLSLEY

VINEYARDS

Beef Wellington Appetizers with Bleu Cheese

*(Makes 2 dozen appetizers. Serve with Ilsley Vineyards
Cabernet Sauvignon or Seis Primas.)*

1/2 Pound trimmed beef tenderloin	2 T Unsalted butter
10 Large Crimini mushrooms	2 T Olive oil
2 Finely chopped shallots	4 Sprigs of thyme
6 Cloves minced garlic	8 T Bleu cheese
2 Large eggs	1/2 cup Ilsley Vineyards Cabernet Sauvignon
2 7 oz. Frozen puff pastry sheets, thawed	Salt and pepper

Preheat oven to 375 degrees.

1. Cut tenderloin into 1/2-inch squares and pat dry. Add tenderloin to heavy skillet. Sear meat quickly in 1T oil and 1T butter (tenderloin will be baked again after being wrapped in pastry). Cover and chill tenderloin, about an hour.
2. Saute shallots and garlic in a heavy skillet over moderate heat. Add thyme and thinly sliced mushrooms, cook until mushrooms are lightly browned. Add Ilsley Cabernet to mixture, cook until liquid is reduced and completely gone, Salt and pepper to taste. Transfer mushroom mixture to a bowl and cool completely.
3. In a small bowl lightly beat eggs to make an egg wash.

4. On a lightly floured sheet of parchment paper, roll out the puff pastry to 4 in. squares.
5. In the center of each pastry square place 1 tsp. blue cheese, 1 tsp. mushroom mixture and a piece of tenderloin. Wrap 2 corners of puff pastry over tenderloin, seal seam with egg wash. Wrap remaining two corners of pastry over tenderloin and seal the same way. Seal any gaps with egg wash and press pastry around fillet to enclose completely.
6. Arrange Beef Wellington, seam side down, on a non stick-baking sheet. Chill left over egg wash for brushing on pastry before baking. Bake for 10-12 minutes or until puffed and golden brown.

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These appetizers will pair very nicely with a glass of Ilsley Vineyards Cabernet Sauvignon or Seis Primas.

To order wine or for additional recipes that pair well with our wines, visit us at IlsleyVineyards.com

This recipe was prepared for Ilsley Vineyards by Melanie Oftedal.

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Ilsley Vineyards is located in the Vaca Mountain foothills of Napa Valley's Stags Leap District. For three generations our family has provided grapes for some of Napa Valley's finest wines. Now, after fifty years of farming, we have hand-selected grapes from our hillside vineyards to produce our own Cabernet Sauvignon that we believe captures the essence of the Stags Leap District.

We are proud of our vineyards and the fruit that they bear.



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