

MENU



91008
6/27 oz/cs

Beef Wellington with Mushroom Cream of Truffle

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- 2 lbs Beef Tenderloin
- 3 ea Puff Pastry Sheets
- 32 oz MENU Mushroom Cream of Truffle
- 2 ea Egg Yolk, to brush puff pastry
- Belarom Seasoning for meat
- 4 oz Haco Demi Glace Classique, finished
- 1 qt Water

Beef Wellington with Mushroom Cream of Truffle

Coat the beef with belarom seasoning vigourously and pan sear until cooked to rare with a nice crust. Take puff pastry sheets lay out and cut into 2" squares, place ½ oz of mushroom truffle cream in each pastry square. Place ½ oz of beef wellington on top of truffle cream on each square. Place a square of puff pastry on top of each square to close and seal with egg yolk using a pastry brush. Place in refrigerator for 1 hour and let the dough chill. In a preheated 350 degree oven place wellingtons on a sheet pan with parchment paper and bake for 15-20 minutes. Remove from oven and allow to cool. While wellingtons are cooling prepare Demi-Glace Classique to package instructions, serve wellingtons with sauce.



91010
6/28 oz/cs
Spicy Sauce

Spicy Burger

Spicy Burger

- 6 oz Ground Beef 80/20
- 1 tsp Belarom Seasoning for Meat
- 1 Egg
- 1 tsp Extra Virgin Olive Oil
- 3 oz MENU Spicy Sauce (Pizzacosa)
- 1 Burger Bun, lightly grilled

Spicy Burger

Blend the ground beef with the belarom seasoning. Create a patty and grill to desire temperature and fry the egg in olive oil. Spread spicy sauce on the burger bun. Place the burger in the bun and top with the fried egg and serve.