



BEEF WELLINGTON

INGREDIENTS

- 1 beef tenderloin (Filet Mignon) trimmed/cut into 6oz steaks or Filet Mignon Steaks pre-cut
- 6 slices thin Prosciutto
- Mushroom Duxelle (see recipe)
- Puff Pastry Sheets
- 3 tablespoons butter
- 3 springs of Fresh Thyme
- Egg Wash (1 beaten egg mixed with 1 tablespoon water)

INSTRUCTIONS

1. Pre- heat oven to 400 degrees
2. Let puff pastry and mushroom duxelle come up to room temperature.
3. Heat large fry pan (cast iron if applicable) to high heat. Melt butter insuring not to burn and add fresh thyme to season the pan.
4. Sear steak on high for 45 seconds to 1 minute on each side getting a nice brown color. Set aside a let cool.
5. Lightly roll or stretch out puff pastry and cut into strips about the same width of you steaks.
6. Wrap your steak with a slice of prosciutto
7. Spread mushroom duxelle on puff pastry strip leaving about 1 inch of dough free on the ends.
8. Set prosciutto wrapped steaks in center of the puff pastry strip, wrapping it around the steak with overlapping side down.
9. Egg wash puff pastry and place on baking sheet.
10. Place in oven for 15 minutes at 400 degrees or until puff pastry is golden brown and cooked though.
11. Remove from oven and let steak rest at least 5 minutes.



NO BAKE STRAWBERRY CHEESECAKE

INGREDIENTS

- 1 1/4 Cups (300ml) heavy cream or heavy whipping cream
- 3 (8-ounce or 680g) blocks full-fat cream cheese, softened to room temperature
- 1/2 cup (100g) granulated sugar
- 2 tablespoons (15g) confectioners' sugar
- 1/4 cup (60g) sour cream, at room temp
- 2 teaspoons lemon juice
- 1 teaspoon pure vanilla extract
- 1 graham pie crust

TOPPING

- 1 clam shell strawberries cut into quarters
- 1 cup granulated sugar

INSTRUCTIONS

1. Using a hand mixer or a stand mixer fitted with a whisk attachment, whip the cold heavy cream into stiff peaks on medium-high speed, about 4-5 minutes. Set aside.
2. Using a hand mixer or a stand mixer fitted with a whisk or paddle attachment, beat the cream cheese and granulated sugar together on medium speed until perfectly smooth and creamy. Scrape down the sides and up the bottom of the bowl with a rubber spatula as needed. Add the confectioners' sugar, sour cream, lemon juice, and vanilla extract. Beat for 2-3 minutes on medium-high speed until smooth and combined. Make sure there are no large lumps of cream cheese. If there are lumps, keep beating until smooth.
3. Using your mixer on low speed or a rubber spatula, fold the whipped cream into the cheesecake filling until combined. This takes several turns of your rubber spatula. Combine slowly as you do not want to deflate all the air in the whipped cream.
4. Remove crust from the freezer and spread filling into crust. Use an offset spatula to smooth down the top.
5. Cover tightly with plastic wrap or aluminum foil and refrigerate for at least 6-8 hours and up to 2 days. For best results, 12 hours is best. I chill mine overnight. The longer refrigerated, the nicer the no-bake cheesecake will set up.

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NO BAKE STRAWBERRY CHEESECAKE

(CONTINUED)

INSTRUCTIONS

6. Use a knife to loosen the chilled cheesecake from the rim of the springform pan, then remove the rim. Using a clean sharp knife, cut into slices for serving. For neat slices, wipe the knife clean between each slice.
7. Serve cheesecake with desired toppings (see note). Cover and store leftover cheesecake in the refrigerator for up to 5 days.

TOPPING

1. Wash and cut strawberries into quarters or sixths depending on the size of the strawberry
2. Place strawberry into bowl and pour sugar on top. Give a slight stir.
3. Cover with plastic wrap, place into refrigerator for 24 hours to allow sugar to break down.

