

# Parmesan Beef Wellington Nibbles



## Personal Chef Service

Voted CincyMagazine "2012 Best Chef"

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

Makes 24

2 puff pastry sheets

1/3c mushrooms, diced

8oz beef tenderloin, cut into 1" cubes

2 garlic cloves, minced

1/2c fresh spinach, finely chopped

1 shallot, finely minced

1T butter

1/3c Parmesan cheese, grated

Preheat oven to 425. Thaw puff pastry sheets at room temperature for 45 minutes. Cut each sheet into 12 squares.

Heat large non~stick skillet over medium~high heat until very hot. Add beef tenderloin cubes and quickly sear until browned on all sides. They should still be rare in the middle. Remove from heat and set beef aside.

In same skillet, melt butter. Add mushrooms, garlic and shallot and cook until all vegetables are soft and the liquid has been absorbed. Brush edges of puff pastry with a little water.

In center of each puff pastry square, place a small teaspoonful of mushroom mixture. Top with beef cube, chopped spinach and grated Parmesan. Bring up edges of puff pastry and completely enclose beef and remaining ingredients. Pinch edges together well. Place pastry bundles on baking sheet and bake 10~12 minutes or until puff pastry is golden brown.

**Debbie Spangler ~ Certified Personal Chef**

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