

**BEEF EN CROÛTE -- page 1**

comments

This is a very elegant entree, although it takes some time to get ready. Terrific taste. Leaves plenty of time to get rest of dinner together once it's prepared.

notes

Sixteen servings total, or 8 servings from each of the two portions.  
Preheat oven to 350 degrees for walnuts.  
Both the mushroom topping and spinach filling may be made the day before.

**Ingredients**

prepare in advance

**Have available**

4-1/2 to 5 lb. beef tenderloin roast  
Frozen puff pastry  
1 egg (not separated)  
2 Cups (packed) Italian (flat leaf) parsley;

**Thinly slice**

12 large mushrooms (3/4lb. )

**Chop finely**

6 T shallots

**Mince**

3 T garlic plus  
4 whole garlic cloves (keep separate)

**Break into small pieces; put aside**

8 oz. gorgonzola cheese

**Toast in middle of oven at 350 degrees for 10-15 min.; then cool**

2 Cups walnuts

**Make fine crumbs for**

1 C fresh bread crumbs

**Rinse, discard stems**

1-1/2 lbs. spinach (24 oz.)

**Separate; discard yolks**

2 large eggs (keep whites)

**Measure**

1/4 cup honey  
1-1/2 tsp. salt  
1/4 tsp. fresh ground pepper  
1 T vegetable oil  
3 T unsalted butter

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