

# BEEF & BUTTERMILK BLUE EN CROUTE *with* BRANDY SAUCE

Chef/Owner Jimmy Wade, Heaven City Restaurant, Mukwonago, Wisconsin

**Yield:** 6 servings

## *method*

### **En Crouete**

- Preheat oven to 425° F.
- In a large pan, sear tenderloin tips until rare; set aside
- Cover a cutting board with a thin layer of flour. Unroll puff pastry sheet and cut into six rectangles (approx. 3" x 4" each). Divide tenderloin tips evenly among pastry sheet squares and top with **Buttermilk Blue**.
- Using a pastry brush, coat the edges of each rectangle with egg wash. Dip fingertips into additional flour; pick up two opposite corners of each rectangle and pinch together (start pinching from the cutting board towards the center of each square; twist as you reach the peak. Two opposite ends of the "en crouete" will be open so that the cheese can ooze out as it bakes). Coat each "en crouete" with additional egg wash.
- Bake for 10 minutes or until golden brown.

### **Brandy Cream Sauce**

- Heat oil in a small pan and sauté shallots until soft. Add cracked black pepper and brandy; flame pan, but do not reduce heat. Add demi-glaze and heavy cream and stir to incorporate. Bring to a boil and thicken with Wondra® flour, whisking constantly. Lower heat and simmer for 10 minutes, stirring regularly. Add salt, pepper and Maggie® seasoning to taste. Strain sauce before serving.
- For service, plate "en crouete" atop 2 ounces strained Brandy Cream Sauce.

## *ingredients*

### **En Crouete**

- 8 ounces beef tenderloin tips, cut into ¼-oz. pieces
- 1 sheet puff pastry
- 6 ounces **Buttermilk Blue**, crumbled
- 1 large egg, beaten to create egg wash

All-purpose flour as needed

Brandy cream sauce (recipe below)

### **Brandy Cream Sauce**

- 1 tablespoon vegetable oil
- ¼ cup shallots, minced
- 2 tablespoons cracked black pepper
- ½ cup brandy
- 1 cup beef demi-glaze
- ¾ cup heavy cream
- 2 tablespoons Wondra® flour
- Salt, pepper & Maggie® seasoning to taste