

Pork Tenderloin en Croute

Ingredients:

3½ tsp unsalted Butter
2 Pork Tenderloins, about 3 lbs
1 tbsp Creole seasoning
2 sheets prepared Puff Pastry
1 large Egg
½ cup Creole mustard
5 cups Mushroom Duxelle, recipe follows.

MUSHROOM DUXELLE:

10 tbsp unsalted Butter
1½ cups minced Shallots
2 tbsp minced Garlic
5 lbs white button mushrooms, wiped clean, stemmed and finely chopped
1½ tsp Salt
1 tsp freshly ground white Pepper
1½ cups White Wine
2 tbsp Soy sauce
2 tbsp Balsamic vinegar
1 tbsp Worcestershire sauce

Directions:

In a large skillet or sauté pan, melt the butter over medium-high heat. Add the shallots and garlic, and cook stirring for 2 to 3 minutes. Add the mushrooms, salt, and white pepper and cook stirring until the mushrooms begin to caramelize and all the liquid has evaporated, about 20 minutes. Add the wine, soy sauce, balsamic vinegar, and Worcestershire sauce and cook, stirring to deglaze the pan and until the liquid has all evaporated, about 5 minutes. Remove from the heat and let rest while assembling the other ingredients.

Preheat the oven to 400 degrees.
Line a large baking sheet with aluminum foil and grease the center with butter.

Season the pork tenderloin on all sides with the Creole seasoning.
Heat the oil in the skillet or Dutch oven, large enough to hold the tenderloins, over medium-high heat.
Add the tenderloins and reduce the heat to medium.
Sear evenly on all sides and cook, turning frequently, until the meat reaches an internal temperature of 110 degrees, 16 to 18 minutes.
Remove from the pan and cool about 10 minutes.

On a lightly floured surface roll out the pastry to a 12 by 18 inch rectangle.
To make an egg wash, beat the egg with 2 tsp of water in a small bowl.

Evenly coat the tenderloin on all sides with the mustard.
Pack the cooled mushroom mixture around the pork tenderloins.
Place the coated meat on the outer third of the pastry.
Brush a ½ inch border of egg wash on each pastry around the meat.
Gently pull the remaining pastry over the meat to completely enclose, and press gently to seal.
With a small knife cut away the excess pastry to make an even border and crimp the pastry edges with a fork dipped in flour.

Carefully transfer the tenderloin on the prepared baking sheet.
Brush the pastry evenly with egg wash.
With a small knife make a decorative crosshatch pattern across the top.
Bake for 10 minutes, then turn.
Bake until golden brown and the thermometer reaches 140 degrees F, 10 to 12 minutes.
Remove from the oven and let rest for 5 minutes before serving.