

Mini Prime Rib Wellington Appetizer

If you need an upscale appetizer to serve your friends and family, look no further. These tender morsels of prime rib are tucked inside buttery puff pastry dough with mushrooms and caramelized onions and baked until golden. The rich demi glaze is perfect for dousing.



MINI PRIME RIB WELLINGTON APPETIZER



DIRECTIONS:



YIELD: 10 Servings

CLIENT	MEASURE	INGREDIENTS	PRODUCT COST	PRODUCT #	DISTRIBUTOR #
Savor Imports	6 oz.	Caramelized Onions Thawed	.90	649053	
	6 oz.	Mushrooms, Diced	.90		
	3 pcs	Puff Pastry Dough Squares Cut In Quarters	1.86		
Tyson Foods	6 oz.	Hillshire Farm F/C Prime Rib USDA Choice, Sliced	5.04	10000017314	
Ventura Foods	2 oz.	Phase Liquid Butter	.16	15391-PHA	
Tyson Foods	4 oz.	AdvancePierre Vincello Veal Demi-Glace	1.64	10000004214	

Directions for the Operator:

1. Preheat oven to 350°.
2. Place the caramelized onions and diced mushrooms in a sauté pan on high heat for 1-2 minutes and reserve.
3. Place the 6 pastry dough quarters on a lined sheet pan and place .5 ounces of sliced prime rib in the center of each square.
4. Top the prime rib with the onion/mushroom mixture, fold the corners into the center, flip over on the sheet pan, then brush with butter.
5. Place the Wellingtons in the oven and bake for 10-12 minutes or until golden brown.
6. Place the veal demi-glace in a sauté pan and heat until 160°.
7. Package all items for transport.

Directions for the Consumer:

1. Preheat the oven to 400°.
2. Place the Wellingtons in the oven for 6-10 minutes until all items are heated through.
3. Heat the demi-glace in the microwave for 1 minute.
4. Plate and serve.

FOOD COST CALCULATOR

Menu Price \$	\$29.99
Total Cost \$	\$10.50
Cost Margin %	35%
Net Profit \$	\$19.49

*Approximate ingredient costs & gross profit



Recipe Created by:
Chef Brian Zweigle