

Steak Diane

Classic Steak Diane with pan-seared beef tenderloin in rich brandy mushroom sauce. Restaurant-quality recipe ready in 35 minutes.

15	20	35	2	Medium
PREP MIN	COOK MIN	TOTAL MIN	SERVINGS	DIFFICULTY

Steak Diane

Ingredients

- 4 steak
- 2 tbsp unsalted butter
- 1 cup mushroom
- 1 cup beef broth
- 1 cup brandy
- 1 shallot
- 1 clove garlic
- 1 tbsp dijon mustard
- 1 cup heavy cream
- 1 tsp Worcestershire sauce
- 1 tsp fresh lemon juice
- 1 tbsp parsley
- 1 tsp salt
- 1 tsp black pepper

Instructions

- 1 Prepare the steaks**

Place the 4 steaks between sheets of plastic wrap and pound with a meat mallet to ½-inch thickness. Season both sides generously with salt and black pepper, pressing gently to adhere.
- 2 Sear the steaks**

Heat 1 tablespoon butter in a large skillet over medium-high heat until foaming and golden. Add steaks and sear for 2-3 minutes per side until golden brown and internal temperature reaches 125°F (52°C) for medium-rare.
- 3** Transfer steaks to a warm plate and tent loosely with foil to keep warm while making the sauce.
- 4 Make the sauce**

Add the remaining 1 tablespoon butter to the same skillet over medium heat. Add the 1 shallot (minced) and 1 clove garlic (minced) and cook for 1 minute until fragrant.
- 5** Add the 1 cup sliced mushrooms and cook for 4-5 minutes, stirring occasionally, until golden brown and all moisture has evaporated.

- 6 Remove pan from heat and carefully add 1 tablespoon brandy. Return to heat and ignite with a long match or lighter, swirling pan gently until flames subside completely.
- 7 Stir in 1 cup beef broth, 1 teaspoon Dijon mustard, and 1 teaspoon Worcestershire sauce. Simmer for 2-3 minutes until sauce reduces by half and coats the back of a spoon.
- 8 Pour in 1 cup heavy cream and simmer for 2 minutes until sauce thickens slightly. Stir in 1 teaspoon lemon juice and 1 tablespoon chopped fresh parsley.
- 9 **Finish and serve**
Return steaks to the pan and spoon sauce over them. Heat for 30 seconds to warm through, then serve immediately with additional sauce spooned over each steak.

Tips

Choose tenderloin steaks of uniform thickness to ensure even cooking. Look for bright red color with minimal marbling for the most tender results.

Pound steaks gently between plastic wrap or parchment paper to prevent tearing. Work from center outward to maintain even ½-inch thickness throughout.

Have all ingredients prepped and ready before you start cooking. This dish moves quickly once you begin, and proper mise en place ensures perfect timing.

When flambéing, remove the pan from heat before adding brandy, then return to flame. Keep a lid nearby to extinguish flames if they get too high.

Don't overcrowd mushrooms in the pan. Cook them in batches if necessary to achieve proper browning rather than steaming.

Let the sauce reduce properly to concentrate flavors. It should coat the back of a spoon but still flow easily when finished.

Warm your serving plates in a low oven before plating. This keeps the steak and sauce at optimal serving temperature longer.

Taste the finished sauce and adjust seasoning with salt, pepper, or a splash of lemon juice to balance the richness.