AMERICAN

Steak Diane

COMPLEXITY	SERVES	PREP	COOK	TECHNIQUE	CUT
Involved	**2**	**15 min**	**20 min**	**Pan-fry**	**Strip loin**

Ingredients

- 2 strip loin steaks, about 250 g (9 oz) each, pounded to 2 cm (¾ in) thick
- ½ tsp salt
- ½ tsp black pepper
- 1 tbsp neutral oil
- 2 tbsp butter, divided
- 2 shallots, finely chopped
- 150 g (5 oz) mushrooms, sliced
- 1 clove garlic, minced
- 60 ml (¼ cup) brandy or cognac
- 120 ml (½ cup) beef stock
- 120 ml (½ cup) heavy cream
- 2 tsp Dijon mustard
- 1 tbsp Worcestershire sauce
- 1 tbsp chopped chives or parsley

Steps

1. Pat the steaks dry and season both sides with the salt and pepper.
2. Heat the oil and 1 tbsp butter in a large skillet over medium-high heat. Pan-fry the steaks for 2–3 minutes per side, until browned and medium-rare. Move to a plate and cover loosely.
3. Lower the heat to medium. Add the remaining butter and cook the shallots and mushrooms for 4–5 minutes, until the mushrooms are golden and the liquid has cooked off. Add the garlic for 30 seconds.
4. Take the pan off the heat and pour in the brandy. Return it to the heat and deglaze, scraping up the browned bits, then simmer for 1 minute until almost gone. Be careful: the alcohol may flame, so keep your face back and a lid at hand.
5. Add the stock, mustard and Worcestershire. Simmer for 3 minutes until reduced by half.
6. Stir in the cream and simmer 2 minutes more, until the sauce coats the back of a spoon.
7. Return the steaks and their juices to the pan and warm them for 30 seconds, turning once.
8. Serve with the sauce spooned over and the chives scattered on top.

Notes

- **Tableside show:** the original is flambéed at the table; flaming the brandy is optional, as simmering reduces the alcohol too.
- **Other cuts:** tenderloin medallions are the classic choice, while sirloin is a thriftier swap.
- **Serving:** mashed potatoes and green beans soak up the sauce.