

Steak Diane

**JERNEJ KITCHEN**STEAK DIANE

Steak Diane in Mushroom Sauce is a delicious main dish that will make your dinner special. It's perfect for date night, Valentine's Day, and Christmas.

- serves
4
people
- preparation:
10
minutes
- cook:
20
minutes
- total time:
30
minutes

preparation

Tie each steak in the middle with a string. Season with salt. Place a pan over high heat and start cooking.

sear

Add oil to a pan and sear the meat, approximately 2 - 3 minutes per side, or until the thermometer inserted in the thickest part of the steak shows 52°C / 125 °F. The meat must be caramelized on the outside. Do not overcrowd the pan. Transfer to a plate and proceed with the sauce.

Tip

Find all the doneness and inner temperatures in the blog post

sauce

Add butter to the same sauce. Don't clean the pan, as there are a lot of delicious cooking juices in it. When the butter melts on medium heat, add the sliced mushrooms and thyme. Cook for 2 minutes over high heat, then add the garlic and diced shallot. Cook for 3 minutes over medium heat. Add cognac and cook for 2 minutes. Stir in the dijon mustard and Worcestershire sauce. Add the heavy cream, bring to a boil, and cook for a minute.

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Reduce the heat and add the steaks to the pan. Don't forget those delicious cooking juices. Stir in the chopped parsley and cook for 2 - 3 minutes. Divide the steak with the sauce between four plates and serve with your favorite side dish.

steak

4x beef fillet 120g / 4.2 ounces

2 tbsp olive oil

sauce

2 tbsp butter

150 g (1 1/3 cup) sliced mushrooms

2 sprigs of thyme

1 garlic clove

1 small shallot

80 ml (1/3 cup) cognac

1 tsp dijon mustard

1 tsp Worcestershire sauce

180 ml (2/3 cup) heavy cream

1 tbsp chopped parsley

Tools and equipment

cutting board

kitchen knife

pan

Sponsored

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