

Steak Diane

Prep Time: 20 minutes

Cook Time: 20 minutes

Total Time: 40 minutes

Serves: 4



Ingredients:

- * 4 Small stirloin steaks, trimmed of fat
- * 3 shallots, peeled
- * 100g (0.22 lb) Butter
- * 15g (0.03lb) Butter
- * 3 garlic cloves, peeled
- * 1-2 Tbsp Worcestershire Sauce
- * 1Tbsp Dijon Mustard
- * 75ml Brandy
- * 225ml Double cream
- * Handful of flat leaf parsley, chopped
- * Olive Oil
- * Salt and Pepper
- * 450g (1 lb) Charlotte potatoes cut in half
- * Handful of flat leaf parsley, chopped
- * 3 Sprigs of Rosemary

Preparation:

1. Boil the potatoes in water for 8-10 minutes or until tender then drain and set aside.
2. Using a rolling pin, flatten steaks and season steaks on both sides with salt and pepper.
3. Heat a little olive oil in a large pan and quickly sauté the steaks on both sides for 1 minute to colour. Remove and set aside to rest before draining excess oil from pan.
4. Heat olive oil in another pan and place potatoes cut side down and season with salt and pepper. Crush two garlic cloves leaving the skins on, and add sprigs of rosemary. Once potatoes have begun to colour, toss through with butter for 1 - 2 minutes.
5. Heat fresh olive oil in steak pan. Slice and add shallots to the pan, allowing to soften adding a little butter and mushrooms. Crush the remaining garlic and add the Worcestershire sauce, mustard and heat for a further minute. Turn up the heat and tilt the pan away before adding the brandy at the far end, allowing to ignite. After add the cream and allow sauce to thicken before turning down the heat.
6. Place steaks back in the pan and cook further to taste. Add half the parsley.
7. Cook the peas in a small pot with butter for 1-2 minutes until tender and season.
8. Arrange steaks and potatoes on plates, spoon sauce on top, garnish and serve.