

DINNER

Seared Steaks with Porcini Mushroom Cream Sauce

8 October 2026

TOTAL TIME	SERVES	PER SERVING	CALORIES
45 min	6	\$16.26	757 kcal

Need a gluten free main course? Seared Steaks with Porcini Mushroom Cream Sauce could be a super recipe to try. This recipe makes 6 servings with 757 calories, 52g of protein, and 41g of fat each. For \$16.26 per serving, this recipe covers 44% of your daily requirements of vitamins and minerals.

Ingredients

- ☐ ½ cup brandy
- ☐ ¼ cup chopped chives
- ☐ 280 gram preserved sliced porcini mushrooms in oil, drained
- ☐ 6 servings Salt and freshly ground pepper
- ☐ 3 pound New York strip steaks, cut 1 inch thick
- ☐ ½ cup chicken stock
- ☐ ½ cup crème fraîche
- ☐ 2 tablespoons extra-virgin olive oil
- ☐ ½ cup minced shallots

EQUIPMENT Frying pan

Method

- 1 Heat 2 large skillet until very hot.

- 2 Add 1 tablespoon of olive oil to each pan and swirl. Season the steaks with salt and pepper; add 3 to each skillet. Cook over moderately high heat, turning once or twice, for about 8 minutes total for medium-rare meat.
- 3 Transfer the steaks to a large platter and keep warm.
- 4 Pour out all but 1 tablespoon of the fat from each skillet.
- 5 Add half of the shallots to each skillet and cook over moderate heat, stirring, until slightly softened, about 2 minutes.
- 6 Add half of the porcini to each skillet and cook, stirring occasionally, until golden, about 2 minutes.
- 7 Add half of the brandy to each skillet and scrape up any browned bits stuck to the sides and bottoms of the pans.
- 8 Add half of the stock and crme fraiche to each skillet and simmer until slightly thickened, about 1 minute.
- 9 Scrape the sauce from 1 skillet into the other and add any accumulated juices from the steaks. Stir in the chives and season with salt and pepper. Spoon the sauce over the steaks and serve.
- 10 Wine Recommendation: Try a full-throttle Syrah like the 2001 Grant Burge Filsell Shiraz from Australia or the 2000 Stags' Leap Winery Petite Syrah from California.

Nutrition per serving

	757 KCAL	52 g PROTEIN	41 g FAT	40 g CARBS
Saturated Fat				17 g · 106% of daily needs
Fibre				6 g · 24% of daily needs
Sugar				3.6 g · 4% of daily needs
Sodium				355 mg · 15% of daily needs
Cholesterol				150 mg · 50% of daily needs
Vitamin C				4.4 mg · 5% of daily needs

Adapted from My Recipes. Find this recipe, ratings and more ideas at whatsheate.com/seared-steaks-with-porcini-mushroom-cream-sauce-148645