



Chateaubriand With Mushroom Sauce

Brand: Steakhouse

Range: Buff

Category: Celebrations/Dinner

Chateaubriand with Mushroom Sauce is a classic French dish made with a thick, tender cut of beef, served with a rich, flavorful mushroom sauce. The beef is typically grilled or pan-seared to your desired level of doneness and served with a sauce made from sautéed mushrooms, beef broth, wine, and seasonings. It is a luxurious and indulgent meal that is perfect for special occasions or when you want to treat yourself to something truly special.

Ingredients

- Tenderloin Steak 1 no

For Marination

- Salt to taste
- Freshly Crushed Black Pepper

For Cooking

- 2 Tbsp Butter
- 2 Tbsp Olive Oil

For Mushroom Sauce

- 2 Tbsp Butter
- 1 Tbsp Olive Oil
- 1 Tbsp Chopped Garlic
- ¼ cup Chopped Onion
- 1½ cup Chopped Mushroom



- 1 Cup Brown Stock
- 1/3 Cup Fresh Cream
- 1/3 Cup Parmesan Cheese or cream cheese
- Salt to taste
- Pepper powder to taste
- 2 Tbsp Chopped Parsley

For Serving

Roasted potatoes and veggies

Method

- Step 1: Marinate the steak with salt and pepper. Wrap or cover and keep aside for 1-2 hours.
- Step 2: Heat olive oil and butter in a pan, add steak, and cook until the desired steak is achieved (rare, medium, or fully done).
- Step 3: Remove the steak and slice it.
- Step 4: Heat olive oil and butter in a pan, add garlic, and saute.
- Step 5: Add onion and saute for 1-2 minutes.
- Step 6: Add mushroom and cook until it becomes brown.
- Step 7: Add brown stock, fresh cream, and parmesan cheese and cook until the sauce becomes thick.
- Step 8: Add salt, and pepper powder and mix well.
- Step 9: Add parsley and mix well.
- Step 10: Serve chateaubriand with mushroom sauce and roasted potatoes and veggies.