



## Steak With Mustard & Cream Sauce

**Brand:** Steakhouse

**Range:** Buff

**Category:** Celebrations/Dinner

Steak with Mustard & Cream Sauce is a simple yet delicious dish that is perfect for any occasion. It is made with tender cuts of beef, cooked to your desired level of doneness and served with a creamy mustard sauce. The sauce is made with a combination of mustard, heavy cream, and seasonings, and it adds a rich and tangy flavor to the steak. The dish is typically served with a side of vegetables or a salad and can be enjoyed as a main course.

### Ingredients

- 1 Tomahawk Steak

### For Marination

- Salt To Taste
- Freshly Crushed Black Pepper
- 1 Tsp Onion Powder
- 1 tbsp Olive Oil

### For Sauce

- 2 Tbsp Butter
- 2 Tbsp Olive Oil
- 1 Tsp Chopped Garlic
- 3 Tbsp Chopped Shallots
- 1 Cup Fresh Cream
- 1 Tbsp Kasundi Mustard (or any mustard paste)
- 1 Tsp Worcestershire sauce
- Salt to taste
- Pepper Powder to taste



### **Method**

- Step 1: Pat dry the steak and keep it aside.
- Step 2: Season it well with salt, pepper, and onion powder well.
- Step 3: Heat a pan, drizzle it with olive oil and place the steak.
- Step 4: Cook the steak from both sides.
- Step 5: Once done, remove and keep aside.
- Step 6: In the same pan, add oil, and butter.
- Step 7: Now add garlic and saute. Add onion and cook until light brown.
- Step 8: Add fresh cream and simmer it for 1 minute.
- Step 9: Add mustard paste and mix well.
- Step 10: Add seasoning and cook for 1-2 minutes.
- Step 11: Pour the sauce over the steak and serve.