

Wagyu Steak Diane

Instructions

1. Season Wagyu Steaks with sea salt and pepper.
2. In a hot sauté pan add the oil and sear Wagyu on both sides. Remove Wagyu from pan and reserve on warm plate.
3. In the same pan, sauté mushrooms and shallots in butter, deglaze with brandy and wine and then add cream.
4. Return Wagyu Steaks to sauce and allow to simmer for up to 2 minutes. Garnish with scallions.

Remember if you love Steak you will enjoy all recipes with Wagyu Steak. Try your own steak recipes with Wagyu Steak. They will work perfectly with Wagyu and the taste will be distinctive.

Ingredients

You will require the following ingredients.

- 4 x 250g Wagyu Steaks
- 1 x Cup Shitake Mushrooms
- 1 x Cup Finely chopped shallots
- 1 x Cup Demi Glaze
- 8 x Tablespoons Full Cream
- ½ x Cup Finely chopped Scallions
- 2 x Tablespoons Brandy
- 2 x Tablespoons Cabernet Wine
- 1 x Tablespoon Butter
- 1 x Tablespoon Olive Oil
- Sea Salt and Pepper to Season