

## Black Garlic Butter Steak & Brie Croissant Melt - A Gourmet Sandwich

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OVEN  
**350°F**

TIME  
**30 min**

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SAVE  
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### INGREDIENTS

- 2 ribeye steaks
- 4 tablespoons black garlic butter (store-bought or homemade)
- 4 croissants
- 8 ounces Brie cheese, sliced
- Salt and pepper, to taste
- Fresh parsley, chopped (for garnish)

### DIRECTIONS

1. Preheat a grill or grill pan over medium-high heat.
2. Season the ribeye steaks generously with salt and pepper.
3. Grill the steaks for about 4-5 minutes per side for medium-rare, or to your desired doneness. Remove from grill and let rest for 5 minutes.
4. Prepare croissants: Slice in half and spread 1 tablespoon of black garlic butter on each half. Place on a baking sheet.
5. Toast croissants in a 350°F oven for 5 minutes until golden and fragrant.
6. Layer the cheese: Add sliced Brie to the bottom halves of the croissants while they're still warm.
7. Slice steak thinly and divide evenly between the croissant bases. Add more Brie on top of the steak.
8. Top and melt: Add the croissant tops and return the sandwiches to the oven for 3-5 minutes, or until cheese is melted and gooey.
9. Garnish with chopped parsley and serve hot.

### SWAPS & NOTES

Black garlic butter : Mix softened butter with minced black garlic and a pinch of sea salt.

Steak : Sub with strip steak, sirloin, or even leftover prime rib.

Croissants : Brioche buns or toasted sourdough work well too.

Cheese : Camembert is a great stand-in if Brie isn't available.

## TIPS FOR SUCCESS

Let steak rest before slicing-it keeps juices in and the texture tender.

Use a serrated knife to cut croissants cleanly without crushing.

Keep the oven low when melting cheese to avoid burning croissants.

Black garlic butter is key -its deep umami balances the rich cheese and meat.

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/black-garlic-butter-steak-brie-croissant-melt-a-gourmet-sandwich/>