

Melt-in-Your-Mouth Steak & Brie Croissants with Black Garlic Butter

If you're craving a gourmet twist on your classic steak sandwich, this



OVEN
350°F

TIME
4-5 min

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INGREDIENTS

2 sirloin steaks
4 tablespoons black garlic butter
4 fresh croissants, halved
8 slices brie cheese
Salt and pepper, to taste
Fresh parsley, for garnish

Ingredient Swaps and Notes:

Steak: Ribeye or filet mignon also work beautifully here if you're splurging.

Black Garlic Butter: Can't find it? Mash roasted black garlic into softened butter with a touch of soy sauce and honey.

Brie: Substitute with Camembert or even sharp white cheddar if needed.

Croissants: Opt for bakery-fresh or make it rustic with sourdough if croissants aren't available.

Instructions:

Preheat your grill or grill pan over medium-high heat.

Season steaks generously with salt and pepper.

Grill the steaks for 4-5 minutes per side (medium-rare), or longer if preferred.

Rest the steaks for at least 5 minutes before slicing.

Slice croissants in half, then spread black garlic butter on the bottom halves.

Add one slice of brie to each bottom half.

Thinly slice steak and distribute evenly across the croissants.

Top with another slice of brie and the croissant lids.

Heat a skillet over medium heat and gently press each sandwich in the pan.

Cook for 2-3 minutes per side, until the brie is melty and the croissant is golden brown.

Garnish with parsley, serve immediately, and get ready to fall in love.

Tips for Success:

Resting the steak is key-don't skip it, or you'll lose all those juicy drippings.

Low and slow melt: Don't rush the skillet melt step; a gentle heat ensures golden croissants and perfectly melted cheese.

Use a sandwich press or foil-wrapped weight to get an even sear on the croissants.

Serving Suggestions and Pairings:

Pair with this Blueberry Lemonade for a vibrant, fruity balance.

Want a cozy vibe? Serve it alongside this warm and hearty Cajun Chicken Sausage Gumbo.

Hosting a game day or casual party? Offer up this Beer Cheese Dip** as a starter.

For a crispy, crowd-friendly side, try these Sheet Pan Quesadillas.

Storage and Leftover Tips:

Best enjoyed fresh, but if you have leftovers, wrap tightly in foil and store in the fridge for up to 2 days.

To reheat, pop in the oven at 350°F for 10 minutes or until warmed through-avoid microwaving to preserve texture.

DIRECTIONS

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4. Rest the steaks for at least 5 minutes before slicing.
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15. Serving Suggestions and Pairings: This rich and savory melt pairs beautifully with lighter, refreshing sides and drinks:
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21. To reheat, pop in the oven at 350°F for 10 minutes or until warmed through-avoid microwaving to preserve texture.
22. Leftover steak? Toss it over greens or fold into scrambled eggs for a next-day brunch treat.
23. More Recipes You'll Love: If you love this indulgent croissant melt, here are more favorites to try next:
24. These : Chocolate Chip Cookie Dough Brownie Bombs - A dessert as rich as this melt deserves.
25. This : Beer Cheese Dip - A cheesy crowd-pleaser.

SWAPS & NOTES

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

Original recipe: <https://chefmaniac.com/melt-in-your-mouth-steak-brie-croissants-with-black-garlic-butter/>