

## Classic French Seared Steak with a Cognac Cream Sauce

French Seared Steak with a Decadent Cognac Cream Sauce



**TIME**  
**4 min**

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### INGREDIENTS

For the Steak: 2 boneless ribeye or filet mignon steaks (about 1 inch thick) Salt & freshly ground black pepper 1 tbsp olive oil 1 tbsp unsalted butter:

For the Cognac Cream Sauce: 1/4 cup Cognac or brandy 1/2 cup heavy cream 1 small shallot , finely minced 1 tsp Dijon mustard (optional) Salt & pepper to taste 1 tsp butter (to finish) Fresh parsley or thyme for garnish (optional):

### DIRECTIONS

1. Steps for the : Recipe
2. Season & : Sear the Steak
3. : Pat your steaks dry with a paper towel. This is a crucial step for achieving a proper sear. Season both sides generously with salt and freshly ground black pepper. In a heavy skillet (cast iron works best), heat the olive oil and butter over medium-high heat. Once the butter is melted and sizzling, carefully place the steaks in the pan. Sear for 3 4 minutes per side for a medium-rare steak. Adjust the time for your desired doneness.
4. Rest the : Steak
5. : Once the steaks are cooked, transfer them to a plate. Loosely tent them with aluminum foil and let them rest for at least 5 minutes. This allows the juices to redistribute, ensuring a tender and juicy steak.
6. Deglaze with : Cognac
7. : While the steaks are resting, lower the heat on the skillet to medium. Add the finely minced shallots and sautØ for about 1 minute until they soften. Carefully pour in the Cognac or brandy. The pan will sizzle dramatically. Use a wooden spoon to scrape up all the flavorful browned bits from the bottom of the pan. Simmer for 1 2 minutes to cook off the alcohol and reduce the liquid slightly.
8. Make the : Cream Sauce
9. : Stir in the heavy cream and Dijon mustard (if using). Bring the sauce to a gentle simmer and cook for 2 3 minutes, stirring occasionally, until it thickens to a velvety consistency. Season the sauce

with salt and pepper to taste. To finish, stir in a small pat of butter for extra shine and richness.

10. Plate & : Serve
11. : Slice the rested steak and arrange it on a plate. Spoon the warm Cognac cream sauce generously over the top. Garnish with fresh parsley or thyme if desired. Serve immediately.

## SWAPS & NOTES

Steak : Ribeye and filet mignon are fantastic choices for this recipe due to their tenderness and flavor.

However, you can also use other cuts like New York strip or even a thick-cut sirloin.

The key is to choose a steak that is at least 1 inch thick so you can get a good sear without overcooking the inside.

Cognac or Brandy : The Cognac is central to the sauce's flavor profile.

## TIPS FOR SUCCESS

Pat the Steak Dry : Moisture is the enemy of a good sear.

Patting the steak dry before seasoning ensures you get a beautiful, browned crust.

Use a Hot Pan : Make sure your skillet is hot before you add the steaks.

This creates an immediate sear and prevents the steak from sticking.

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Original recipe: <https://chefmaniac.com/classic-french-seared-steak-with-a-cognac-cream-sauce/>