

## The Secret to the Perfect Steak: Beef Striploin with Savory Porcini Dust and Thyme Jus

Beef Striploin with Porcini Mushroom Dust & Thyme Jus



**TIME**  
**30 min**

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**ChefManiac**

### INGREDIENTS

For the Striploin:

2 beef striploin steaks: Aim for 250-300 g each, roughly 2.5 cm thick.

Salt and freshly ground black pepper: Be generous!

1 tbsp neutral oil: Grapeseed or vegetable oil works best due to their high smoke points.

1 tbsp butter: For that golden, nutty finish during the basting phase.

1 sprig fresh thyme: To infuse the butter.

For the Porcini Mushroom Dust:

20 g dried porcini mushrooms: These are flavor bombs.

Optional: A small pinch of sea salt to enhance the earthiness.

For the Thyme Jus:

1 shallot: Finely minced to provide a delicate sweetness.

1 garlic clove: Crushed (optional but highly recommended).

2-3 sprigs fresh thyme: The star of the sauce.

300 ml beef stock: Use a high-quality, low-sodium stock if possible.

1 tsp butter: To "mount" the sauce at the end for a glossy finish.

### DIRECTIONS

- 1.** Prepare the Porcini Dust: Take your dried porcini mushrooms and place them in a spice grinder or a high-powered blender. Pulse until they reach a fine, flour-like consistency. If you want a bit of texture, you can leave a few tiny granules. Stir in a pinch of salt and set this aside in a small bowl.
- 2.** Sear the Striploin: Remove your steaks from the fridge at least 30 minutes before cooking to bring them to room temperature. Season them heavily on all sides with salt and pepper.
- 3.** Heat your oil in a heavy skillet (cast iron is king here) over high heat until it just begins to smoke. Place the steaks in the pan and sear for 2%-3 minutes. Flip the steaks. In the final minute of cooking, toss in the butter and thyme sprig. Once the butter foams, spoon it repeatedly over the steaks (basting) to build a rich crust.
- 4.** Resting is Key: Transfer the steaks to a warm plate. Cover them loosely with foil and let them rest for at least 5 minutes. This allows the juices to redistribute, ensuring a tender steak.
- 5.** Create the Thyme Jus: While the meat rests, lower the skillet heat to medium. Add the minced shallots and garlic to the pan drippings. SautØ until soft and translucent. Add the fresh thyme sprigs and pour in the beef stock. Use a wooden spoon to scrape up all the browned bits (the fond) from the bottom of the pan. Reduce the liquid by about half until it coats the back of a spoon. Whisk in the final teaspoon of butter for shine and season to taste.
- 6.** Plating: Slice the steak or leave it whole. Lightly dust the top of the beef with your porcini powder.

Carefully spoon the thyme jus around the base of the steak rather than over the top to keep the crust dry and vibrant.

## SWAPS & NOTES

The Meat: While striploin (also known as New York Strip) is the star here, you could easily swap this for a ribeye if you prefer more marbling, or a filet mignon for a leaner, more tender experience.

The Dust: If you can't find porcini, dried shiitake mushrooms offer a similar savory depth.

The Jus: For an even deeper flavor, you can deglaze the pan with 50 ml of dry red wine before adding the beef stock.

Prepare the Porcini Dust Take your dried porcini mushrooms and place them in a spice grinder or a high-powered blender.

## TIPS FOR SUCCESS

**Don't Rush the Rest:** If you cut the steak too soon, all that delicious flavor will run out onto the cutting board.

**High Heat:** Ensure the pan is screaming hot before the steak hits the surface to get that perfect Maillard reaction (the brown crust).

**Sift the Dust:** For a truly professional look, use a small fine-mesh strainer to "dust" the mushroom powder over the steak.

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

Original recipe: <https://chefmaniac.com/the-secret-to-the-perfect-steak-beef-striploin-with-savory-porcini-dust-and-thyme-jus/>