

## My Favorite Elegant Steak Dinner: Filet Mignon with a Rich, Velvety Peppercorn Sauce

Here's how I make it, plus some tips to make sure your steaks turn out perfectly every time.



**TIME**  
**30 min**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

**SOURCE**  
**ChefManiac**

### INGREDIENTS

You'll Need

For the Steaks: 4 filet mignon steaks (about 6 oz each) Salt and freshly ground black pepper 2 tbsp olive oil 1 tbsp butter Fresh chives or parsley for garnish:

For the Peppercorn Sauce: 1 tbsp butter 1 shallot, finely chopped 1 tsp crushed peppercorns (I use a mix of black and pink) 1/2 cup beef broth 1/2 cup heavy cream Salt, to taste:

### DIRECTIONS

1. Step-by-: Step: How I Make It
2. Prepare the : Steaks
3. I start by seasoning the filet mignon steaks generously with salt and pepper. Then I let them rest at room temperature for about 30 minutes. This helps them cook evenly and sear better.
4. Sear the : Steaks
5. In a hot skillet (cast iron is perfect here), I heat the olive oil over high heat until it's shimmering. I add the steaks and sear for 3-4 minutes on each side to get that golden crust. For medium-rare, I aim for an internal temperature of about 130°F.
6. In the final minute of cooking, I add a tablespoon of butter and spoon it over the steaks as they finish searing. It gives the meat a glossy, flavorful finish.
7. Then I remove the steaks from the pan and let them rest under foil while I make the sauce.
8. Make the : Peppercorn Sauce
9. Using the same skillet (with all the good browned bits still in it), I melt another tablespoon of butter and add the chopped shallots. I cook them for about 2-3 minutes until soft and fragrant, then stir in the crushed peppercorns.
10. Next, I pour in the beef broth and let it simmer until it reduces by about half-this concentrates the flavor. Then I lower the heat and stir in the heavy cream. The sauce will thicken slightly as it simmers, turning into a silky, pepper-flecked glaze.
11. I taste and add a pinch of salt if needed. Sometimes the broth and butter provide enough, depending on the brand.

12. Finish and : Serve
13. Once the sauce is thickened to my liking, I plate the steaks and spoon the peppercorn sauce over the top. I finish with a sprinkle of chopped chives or parsley for a fresh contrast and a little color.
14. I usually serve this with roasted asparagus, crispy potatoes, or a simple side salad-it's rich enough that you don't need much else.
15. My Tips for : Steak Night Success
16. Let the meat rest before and after cooking
17. : This ensures tenderness and helps keep the juices in.
18. Use freshly crushed peppercorns
19. , not pre-ground. The flavor is more vibrant and aromatic.
20. Don't overcook the sauce
21. : Once the cream goes in, simmer gently so it stays smooth and silky.
22. Make it a full experience
23. : Add a glass of red wine or a crusty baguette to soak up that sauce.
24. Variations and : Upgrades
25. Add a splash of brandy or cognac

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

Original recipe: <https://chefmaniac.com/my-favorite-elegant-steak-dinner-filet-mignon-with-a-rich-velvety-peppercorn-sauce/>