

Braised Steak with a Wild Mushroom and Madeira Sauce

Ingredients

salt and freshly milled black pepper
4 x 6oz (175 g) braising steaks
1 x 350ml tub fresh Wild Mushroom Sauce (preferably Waitrose Sugo ai Funghi)
1 dessertspoon olive oil
½ oz (10 g) butter
1 large onion, peeled, sliced and separated into half-moon shapes
12 oz (350 g) dark-gilled mushrooms, sliced
½ oz (10 g) dried porcini mushrooms (no need to rehydrate them)
5 fl oz (150 ml) sercial Madeira



Equipment

N/A

Method

First season the steaks with freshly milled black pepper, then in a medium-sized, deep frying pan, heat the oil and butter till sizzling hot. Now, add the steaks and brown them really well on both sides, which will take about 5 minutes all together.

After that remove them to a plate. Next, add the slices of onion, keeping the heat high and brown them for five minutes, moving them once or twice. Then in go the sliced mushrooms and porcini for a few good stirs then leave them for about 5 more minutes.

Return the steaks, sort of half-burying them in amongst the mushrooms and onions. Now, in a jug, just whisk the sauce and the Madeira together. Pour the whole lot into join the rest, season with salt and pepper and give the pan a couple of shakes. Bring the sauce up to simmering point, then turn the heat down to its very lowest setting, put a lid on and let it cook really slowly for 2 hours.

Some supermarket braised red cabbage and ditto mashed potato enhanced with butter and cream would be a good accompaniment for a serious cheat. This recipe first appeared in You magazine.

How To Cheat Hero Ingredient

1 x 350 tub Waitrose Fresh Wild Mushroom Sauce (Sugo ai Funghi), or other good-quality mushroom sauce