

Less than 45 minutes

Serves 4

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Ingredients:

- 1 Tbsp (15ml) canola oil + extra for brushing
- 1 packet (150g) PnP exotic mushrooms, sliced
- 1 packet (250g) PnP portabellini mushrooms, sliced
- Salt and milled pepper
- 4 tsp (20ml) brandy or water
- 2 Tbsp (30ml) Bovril
- ½ cup (125ml) cream
- 2 tsp (10ml) olive oil
- 1 tsp (5ml) honey
- 4 matured steaks
- Lightly salted potato chips and rocket leaves, for serving

Method

COOK'S NOTE

Bovril adds real depth of flavour and an extra umami burst to this sumptuous feast.

1. Heat oil in a frying pan and fry mushrooms until golden.
2. Season with pepper.
3. Add brandy and 1 Tbsp (15ml) Bovril and fry for 1 minute more.
4. Stir in cream and remove from heat. Keep warm.
5. Combine remaining Bovril, olive oil and honey.

6. Brush steaks with a little canola oil and season lightly.
7. Cook steaks over medium coals for 3-4 minutes a side, basting frequently with the Bovril and honey mix.
8. Serve steaks hot off the grill with chips and rocket.

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