

Less than 45 minutes

Serves 4

Share

Share on facebook

Share on twitter

Share on pinterest

Share on whatsapp

Share on email

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.

[Browse more braai recipes here.](#)