

1980s



COOKING PASSION SINCE 1877



STEAK DIANE BURGER

Steak Diane has been popular since the 1980s, but here's our modern twist on this classic. Using mince to create a Steak Diane burger, beautifully topped off with Stilton.

See our latest ideas at neff.co.uk/140years



STEAK DIANE BURGER

INGREDIENTS

SERVES 2

BURGER

- 250g steak mince (at least 12% fat for a juicy burger)
- ¼ tsp salt
- ¼ tsp pepper
- 1 tbsp vegetable oil
- Pinch of cayenne pepper
- 2 brioche buns
- 4 lettuce leaves, sliced
- 1/8 red onion, peeled and thinly sliced
- 50g Stilton, crumbled

SAUTÉ POTATOES

- 2 tbsp vegetable oil
- 1 medium potato, chopped into ½ inch cubes and cooked in boiling water for 5 minutes
- Pinch of salt
- Pinch of pepper

DIANE SAUCE

- 1 tbsp unsalted butter
- ½ tsp olive oil
- 2 shallots, peeled and finely chopped
- 1 garlic clove, peeled and minced
- 100g chestnut mushrooms, chopped
- Pinch of salt
- Pinch of pepper
- 2 tbsp whisky
- 90ml beef stock
- 60ml double cream

INSTRUCTIONS

1. Place the mince in a bowl and sprinkle on the salt and pepper. Mix together with your hands, then form the mixture into two balls. Flatten the balls into patties. Put to one side.
2. For the sauté potatoes – heat the vegetable oil in a small frying pan on a medium-high heat. Add the potatoes, and cook for 8-10 minutes, turning occasionally until crispy and browned all over. Turn off the heat, then remove from the pan with a slotted spoon and sprinkle over a good pinch of salt and pepper.
3. Whilst the potatoes are cooking, heat your FlexInduction griddle plate on a high heat. Brush the burgers with a little oil and place on the griddle. Cook for 3-4 minutes on each side until cooked all the way through. Remove from the griddle and rest for a couple of minutes.
4. Meanwhile, make the Diane sauce. Add the butter and oil to a small frying pan on a medium heat and melt the butter. Add the shallots and cook for 2 minutes until softened. Add the garlic, cook for a further 30 seconds, then add the mushrooms, salt and pepper. Cook for 1-2 minutes until starting to soften. Add in the whisky and allow to bubble for a minute, then add in the stock. Turn up the heat to medium-high and bubble until reduced by half (about 2-3 minutes). Pour in the cream. Stir and bubble until thickened (about 2 minutes).
5. Brush a little oil on the inside of the buns and place on the griddle to toast for 30 seconds (optional).
6. Now it's time to assemble. Place the bottom halves of the buns on 2 plates. Top with lettuce, sautéed potatoes and the burgers. Spoon on the Diane sauce, then sprinkle on the Stilton and red onion slices. Place the bun lids on top and serve immediately.

