

Eye Fillet with Herb & Garlic Butter Sauce



A bistro classic!

Ingredients

250 g butter

1 garlic clove crushed

1 1/2 tsp finely chopped rosemary

2 eye fillet steaks

Method:

1. Beat butter, crushed garlic cloves and rosemary with a fork.
2. Place on baking paper and roll into a log. Twist the ends of the baking paper and refrigerate.
3. Preheat pan on medium-high with 2tsp of olive oil and cook steaks 3-4 minutes each side for medium. Cover steaks and rest for 5 minutes before serving.

4. Slice butter to serve with cooked eye fillet steaks.