



# HERB & GARLIC EYE FILLET

Herbs & Garlic are a classic combination to make this great steak recipe!



NORMAL



30 MINS



15 MINS (INCLUDING RESTING TIME)



2

## Ingredients

- 250g butter
- 1 garlic clove crushed
- 1.5 tsp finely chopped rosemary
- 2 eye fillet steaks

## Instructions

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 2 tsp 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.