

TOMATO KETCHUP BUTTER

INGREDIENTS:

- 100 grams Mainland Butter
- 1 Orange Zested (zest of 1 orange)
- 2 tablespoons of Steak Sauce
- 2 tablespoons of Chopped Chives or Parsley
- Olive Oil
- Salt & Pepper



SAUCE:

Microwave butter to soften, add orange zest, steak sauce and chopped chives or parsley. Whisk ingredients together until smooth.

STEAK:

Season eye fillet all over with salt and pepper and a tiny drizzle of olive oil. Put steak into a hot pan and sear on all sides. Place into the oven at 190 degrees until cooked to your liking.

Take out steak once cooked and rest on a chopping board for 5-8 minutes.

Place onto a plate and serve with Mainland Butter Steak Sauce and garnish with a sprig of parsley.

