

EYE FILLET-SPECIAL SAUCE



INGREDIENTS

- 3 Pieces of eye fillet per person
- 6 Cloves of fresh garlic
- 3 Tbsp of wholegrain mustard
- 1 Tin of champignon mushrooms
- 600ml of full cream or light cream
- 1Tbsp of butter

METHOD

1. Place fresh crushed garlic and butter in heated pan for 30seconds.
2. Put eye fillet in pan and cook for 3mins each side
3. Take out eye fillet and sit to the side
4. While keeping juices in pan add cream, wholegrain mustard and mushrooms, simmer for 5mins.
5. Place steak back in for 1-2mins only.
6. Ready to serve

ENJOY

SIDE DISH

- HONEY CARROTS
- ROAST POTATO
- ROAST SWEET POTATO

