

SIR THOMAS



ANGUS

SIR THOMAS EYE FILLET

Seared Steak with Cheats Béarnaise & Crispy Fried Leeks



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Elevate your Sir Thomas eye fillet with this simple yet sophisticated crowd pleaser.

INGREDIENTS

(Serves 4)

4 x 250g Sir Thomas Angus eye fillet steaks

30ml vegetable oil

1 leek, white part only, finely julienned

800ml canola oil

Salt and pepper

CHEATS BÉARNAISE

125ml dry white wine

60ml white wine vinegar

4 sprigs tarragon, leaves finely chopped, keep stems

1 French shallot, chopped

1/2 teaspoon whole black peppercorns

2 large egg yolks

1/4 tsp cooking salt

180g unsalted butter



DIRECTIONS

1 Remove steaks from the fridge 20-30 minutes before cooking. Pat steaks dry with a paper towel. Season both sides. Add oil to a very hot frypan then add the steaks. Cook undisturbed for 2-3 minutes each side or cook to your liking. Rest steaks for 10-15 minutes.

2 Fill a medium saucepan with 10cm of canola oil, heat to 180°C. Add the leek and deep fry until golden. Drain on paper towel and season lightly.

3 Serve steaks with béarnaise, topped with crispy fried leeks and a side of balsamic dressed rocket.

CHEATS BÉARNAISE (Makes about 450ml)

1 Combine wine, vinegar, herb stems, shallots, and peppercorns in a small saucepan. Bring to a simmer over medium-high heat then lower heat and simmer until liquid is reduced to about 45ml. Strain through a fine mesh sieve. Allow to cool to room temperature.

2 Combine wine reduction, egg yolk, and a pinch of salt in a jug. Melt butter in a small saucepan, making sure not to brown. Transfer melted butter to a separate jug.

3 Place immersion blender into the wine reduction. With the blender running, pour hot butter slowly into the wine reduction, until all the butter has been incorporated into an emulsion.

Sauce should be thick and creamy (see tip). Season to taste with salt. Whisk in chopped tarragon. Serve immediately.

TIP If your béarnaise is thin and runny, transfer to a large bowl set over a pot of barely simmering water. Whisk constantly and vigorously until sauce is thickened.