

Sirloin Steak with Croutons, Creamy Stilton & Mushrooms



Ingredients

- 2 lean beef sirloin, fillet or rump steaks
- 12.5g (½oz) butter
- 1 x 15ml sp (1tbsp) olive oil
- 1 x 15ml sp (1tbsp) olive oil for the steak
- 3 cloves of garlic, crushed
- 1 slice bread, crust removed and cut into quarters
- 2 flat mushrooms cut into thick slices
- 3 x 15ml sp (3tbsp) fresh flat leaf parsley, chopped
- 3 x 15ml sp (3tbsp) crème fraîche
- 50g (2oz) blue stilton cheese wedge, halved
- Salt and black pepper

Method

1. Heat the butter, oil and one of the crushed garlic cloves in a frying pan. Add the bread quarters and cook for 1-2 minutes each side until they resemble croutons.
2. Remove from pan with any cooked garlic pieces.
3. Spoon the extra olive oil for the steak into the pan and heat.
4. Add the remaining garlic, mushrooms and steak and cook as chart below.
5. Meanwhile, in a small bowl, mix together the parsley and crème fraîche. Season.
6. Top the beef steak with the garlic mushrooms, stilton wedge and garlic crouton.
7. Drizzle with the crème fraîche and parsley. Serve with asparagus or mange tout and new potatoes - delicious.

Serves 2

Cooking time: Approximately 2 hours

Copyright © T.Harper & Son Limited (1996 - 2007). All rights reserved.