

Fillet Steaks with Tarragon Butter and Horseradish Mash



Cooking time: 35 mins

Serves: 4

how to cook

- 1 Mix the butter and tarragon together. Place in a small serving bowl, cover and chill.
- 2 Boil the potatoes in water for 15-20 minutes, until tender.
- 3 Meanwhile, season both sides of the steaks with plenty of freshly ground black pepper.
- 4 Melt the butter with the oil in a large frying or sauté pan.
- 5 Cook the steaks in the pan on a high heat for 2 minutes each side.
- 6 Lower heat and cook for 1-2 minutes each side for rare steak, 3 minutes each side for medium rare and 4-5 minutes each side for a well done steak.
- 7 Whilst the steaks are cooking, mash the potatoes well and add the crème fraîche and horseradish sauce.
- 8 Keep warm until you are ready to serve. Serve with a knob of tarragon butter. Garnish with rosemary.

what you need

- 4 John Penny fillet steaks approximately 2cm thick
- 50g room temperature butter
- 1 tablespoon freshly chopped tarragon
- 750g potatoes, peeled and cut into even sized pieces
- 25g butter
- 1 tablespoon freshly ground black pepper
- 1 tablespoon vegetable oil
- 2 tablespoons crème fraîche
- 2 tablespoons horseradish sauce
- Rosemary to garnish

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