

**INGREDIENTS:**

About 1.2 kg lean, thick-cut rump  
steak cut into one-inch cubes

2 tablespoons olive oil

1 tablespoon dried herbes de  
Provence

Sea salt

Freshly-ground black pepper

For the sauce

2 tablespoons white wine vinegar

3 tablespoons each fresh  
chopped tarragon and chopped  
chervil

heaped tablespoon finely-  
chopped shallot

10 crushed peppercorns

4 egg yolks

250g clarified butter

Sea salt

Freshly-ground black pepper

Juice of half a lemon

**TIME:** 60 mins**SERVING:** 4-6 people

Make the sauce. Clarify the butter by placing it in a pan over a low heat until it liquefies and the milk solids fall to the bottom. Pour off leaving the solids behind. Keep warm until required. Place the vinegar, two-thirds of the tarragon, the shallot and the peppercorns in a small, heavy pan and reduce by half over a medium heat. Allow to cool then add the egg yolks and three tablespoons of cold water. Place over a low heat and start to whisk, gradually increasing the heat and continuing to whisk until the sauce becomes thick and creamy. Turn off the heat and gradually whisk in the clarified butter, season and strain through a fine mesh sieve into a clean pan. Stir in the remaining tarragon, the chervil and the lemon juice, check the seasoning and serve. For the meat, place the cubed steak, oil and seasonings in a bowl and mix well with your hands to coat. Refrigerate for 30 minutes. Cook for a few minutes over a moderate flame, turning frequently to avoid burning. When browned on all sides remove, spear onto cocktail sticks and serve with the sauce.

*Enjoy! Malcolm & Julie Pyne*

**YOUR NOTES:**