

INGREDIENTS:

2 fillet steaks about an inch
and a half thick

Olive oil

Sea salt

Freshly-ground black pepper

1 sprig of rosemary

1 crushed, unpeeled garlic
clove

1 tablespoon brandy

150ml each red wine and port

40g butter

TIME: 15 mins**SERVING:** 2 people

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Place a frying pan over a medium heat. Rub the steaks lightly with olive oil on each side and season well. Add to the pan and fry for a minute on each side. Add the rosemary, the garlic and half the butter, lower the heat slightly and cook for a further two minutes each side, basting with the pan juices. Pour in the brandy and flame. Remove the steaks to a warm plate and remove the rosemary and garlic. Pour in the red wine, incorporate the pan juices and bubble down to reduce by half. Add the port and repeat the process and finally whisk in the remaining butter piece by piece. Check seasoning, pour over the steaks and serve.

Enjoy! Malcolm & Julie Pyne

YOUR NOTES: