



# WINE THAT LOVES COMPANY

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## EYE FILLET WITH HERB BUTTER

Perfectly cooked eye fillet steak with herb butter & green salad  
matched with Cellar Selection Merlot.

2 x 200g eye fillet steaks  
1 tablespoon olive oil  
40g butter  
1 cup mixed herbs  
1 clove garlic

Preheat oven to 180°C. In a food processor blend butter, herbs and garlic. Brush steaks with oil and season with salt and pepper. Heat a fry-pan over a medium/high heat. Add steaks and cook for 3 minutes on each side. Put in the oven for 5 minutes exactly. Remove and allow to rest for 5 minutes. Serve steak with seasoned butter and a green salad. Serves 2

