

Steak with Original Italian



**Always a firm favourite and so simple to cook.
All your favourite herbs mixed and ready to go!**

Ingredients

1 x Fillet Steak or any other cut you prefer
Unsalted butter
Original Italian Herb Salt

Method

Heat a knob of unsalted butter in a saucepan on the Hob.

Put the steak in when it nice and hot and brown on one side.

Flip the steak over to brown on the other side.

A minute before it is cooked to your required taste - add approx 1/4tsp of **Original Italian Herb Salt**

Right at the end add a splash of water while the pan is still very hot with the steak still in - **WHOOSH! And there you have your gravy!!**

SO QUICK AND EASY!!

Works perfectly on the Bar-B-Q too!!

Now! Please tell us on the Social networks on our site what you think or if you if did something different! We would love to hear from you!!