

The Norfolk Beef Box Hereford Fillet with Original Italian Herb Salt



**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's 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 did something different! We would love to hear from you!!