

Steak with Mushroom Compound Butter

Compound mushroom butter is a fabulous addition to add to all kinds of hot food to create a melting flavoured butter sauce. We highly recommend it on steak and have a cut of Green Meadows Rump steak to work with. We have use Pleurotus Djamor pink oyster mushrooms for this recipe.

Compound butter will keep well for a good 3 months in the freezer. This recipe serves 6

Ingredients:

Compound mushroom butter

100g pink oyster mushrooms
150g Butter
1 small Red onion
1 clove of Garlic
Salt and pepper
1 tsp of Sage
Splash of Bandy

Steak

600g Rump steak
Splash of oil
Salt and pepper

Method

Compound mushroom butter

1. Finely dice your mushrooms, onion and garlic.
2. Place into a dry hot pan and cook until golden.
3. Add salt, pepper, sage and a good splash of Brandy.
4. Cool down to room temperature before adding to butter.
5. Whip your soft butter until it start to turn white.
6. Add your mushroom mix.
7. Place onto baking paper and roll into a log.
8. Set in freezer until ready to use.

Steak

1. Cut rump into 6 steaks.
2. Oil your steak rub with pepper and salt.
3. Place into hot dry pan and cook to your liking. We have cooked it medium rare a temperature of 55 to 60C.
4. Remove from pan and leave to rest for 5 minutes on a paper towel.

Assemble

Please steak on plates and slice a piece of butter off and place on top