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## Gastrique - butter, grilled White-Blue beef



Main dish



45 min.



4



### INGREDIENTS:

- 4 sirloin steaks White-Blue
- Olive oil
- Coarse sea salt

### For the butter:

- 250 gr or 8.8 oz salted farm butter
- 10 gr or 0.35 oz rosemary leaves or tarragon
- 50 gr or 1.8 oz banana shallot
- 1 dl or 3.4 fl oz Gastrique BELBERRY
- Pepper from the mill

### PREPARATION:

- Bring the butter to room temperature and divide into cubes in a mixing bowl. Chop the shallot and tarragon finely and mix through the butter together with the Gastrique. Season additionally with some pepper from the mill. Mix well until the Gastrique has been absorbed by the butter. Spread out on an aluminium sheet and roll up into a nice roll. Leave in the fridge for around 6 hours.
- Heat the grill pan.
- Drizzle the entrecote with some olive oil and sprinkle with coarse sea salt.
- Grill until done. Let rest for a moment before slicing.

### PRESENTATION:

- Present the delicious meat with the fantastic Gastrique butter.