



# Steak with mustard sauce

NIBBLEDISH CONTRIBUTOR

## Ingredients

- 4 beef steaks
- salt, pepper
- 2 tablespoons of olive oil
- 20 grams of butter

Mustard sauce:

- 50 ml of vegetable oil
- 50 ml of olive oil
- 1 tablespoon of mustard
- 1 teaspoon of Worcestershire
- 1 stalk of spring onion, sliced
- 1 tablespoon of capers
- 1 teaspoon of sugar
- 1/2 tablespoon of thyme
- 1 tablespoon of parsley
- 1/2 tablespoon of marjoram

## Instructions

1. Marinate beef with oil and pepper about 30 minutes.
2. Heat grill pan and grill beef about 4 minutes and flip side and continue grilling about 3 minutes.
3. Mix sauce ingredients.
4. Serve steaks poured with mustard sauce and topped with 5 grams of butter

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each.