TAYLOR & COLLEDGE

Steak with Vanilla Bacon Sauce and Asparagus



Preparation: 40 mins
Portions: 4 Portions

Ingredients

Steak

4 Steaks Choose your steak cut
2 tsp Taylor & Colledge Vanilla Bean Extract
100 g Bacon
1 Shallot
Clove Garlic
200 g Fresh Cream
100 ml Cold Water
pinch Salt
pinch ground black pepper

Side

1000 g Asparagus

Preparation

1. Prepare the asparagus by washing and trimming the ends. Steam or boil them until they are tender but still crisp. Set aside.
2. Heat a skillet over medium heat and cook the bacon until crispy. Remove and chop into small pieces. Reserve a tablespoon of the bacon fat in the skillet.
3. Cook the steaks in a separate pan, seasoning with salt and pepper to taste. Fry each side for about 3-4 minutes for medium-rare or until desired doneness is reached.
4. Add the chopped bacon back into the vanilla sauce, mix well, and then pour over the steaks. Serve the steaks immediately with the prepared asparagus on the side.