

# SUCCULENT STEAKS

## WITH BOURSIN BUTTER



- 🕒 PREP TIME: 15 MINUTES, PLUS CHILLING BUTTER
- 🕒 BBQ TIME: 6-10 MINUTES
- 😊 SERVES: 4
- ★ SKILL LEVEL: EASY



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**PREP TIME:** 15 minutes, plus chilling butter

**BBQ TIME:** 6-10 minutes

### INGREDIENTS

50g butter, softened

30g Boursin flavoured with garlic & herbs

1 tbsp fresh, chopped parsley

Salt & freshly ground black pepper

4 prime fillet beef steaks, each weighing about 200g

1 to 1.5 tbsp olive oil

250g bundle asparagus, trimmed, blanched & drained

16 cherry tomatoes on the vine

**GAS:** Direct high heat

**CHARCOAL:** Direct

**WEBERQ:** Direct high heat

## METHOD

- Beat together the butter, Boursin, parsley and seasoning, and roll into a log using clingfilm. Chill until hard enough to cut into four slices
- Season the fillet steaks, brush lightly with olive oil and barbecue over Direct High heat for 3 to 5 minutes each side, turning once.
- Remove the steaks from the barbecue, add a slice of Boursin butter, cover with foil and then leave to rest for 5 minutes. This allows the juices to settle (for a fuller flavour) and the butter to melt over the meat.
- Toss the asparagus tips and cherry tomatoes in olive oil and place on the barbecue for a couple of minutes on each side. Season to taste and serve with the steaks.

**HAVE FUN AND GET READY TO IMPRESS YOUR GUESTS!**



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