

INGREDIENTS:

2 fillet steaks
150g button mushrooms,
chopped
50g butter
4 large potatoes
1 tablespoon herbes de
Provence
1 tablespoon olive oil
1 tablespoon very finely
chopped shallot
2 tablespoons port
Sea salt
Freshly-ground black pepper
150ml double cream

TIME: 60 mins**SERVING:** 2 people

Heat the oven to 200C gas mark 6. Halve the potatoes lengthways then cut each half into three wedges. Place in a bowl, add the olive oil, turn well with your hand to coat, then add the herbs and turn again. Arrange on a baking sheet and bake for 15-20 minutes or until crisp and lightly browned. Melt half the butter in a frying pan and sweat the shallots and mushrooms, cooking on until all the liquid from the mushrooms has boiled away. Add the port and cook down for half a minute then add the cream, stir in and season generously. Melt the rest of the butter to sizzling point in another frying pan, season the steaks and fry for two to four minutes each side, depending on how well you like them done, then allow them to rest on warm plates until 10 minutes from the start of cooking. Surround them with the mushroom sauce and serve with the wedges.

Enjoy! Malcolm & Julie Pyne

YOUR NOTES: