

Steak with Vanilla Bacon Sauce and Asparagus



: 40

: 4

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

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. Finely dice the shallot and garlic and fry them in the skillet with the bacon fat. Add Taylor & Colledge Vanilla Bean Extract. Stir in cream and water, combining well to create a rich sauce. Allow it to simmer for a few minutes, stirring occasionally.
4. 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.
5. 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.