

Rump Steak with Roquefort and Walnut Butter – Cheese Book

2 shallots, chopped
6 Tablespoons butter, slightly softened
5 oz (150 gm) Roquefort cheese
2 Tablespoons toasted walnuts, finely chopped
1 Tablespoon finely snipped fresh chives
1 Tablespoon olive oil
4 lean rump steaks, about 4 oz (125 gm) each
½ cup dry white wine
2 Tablespoons crème fraiche or double cream
Salt and ground black pepper
Fresh chives, to garnish

Roquefort and Walnut Butter

Sauté the shallots in 1/3 of the butter. Tip into a bowl and add half the remaining butter, the cheese, walnuts, snipped chives, and pepper to taste.

Chill lightly, roll in foil or plastic wrap into a sausage shape, and chill until firm.

Steaks

Heat the remaining butter with the oil in a heavy-based frying pan. Cook the steaks for about 3 minutes each side, or until cooked to desired doneness. Season steaks and remove them from the pan.

Pour wine into the pan and stir to incorporate any sediment. Bubble up for a minute or two, then stir in the crème fraiche or cream. Season and pour over the steaks.

Cut pats of the Roquefort and walnut butter, and put one on top of each steak. Garnish with chives.

Lightly cooked green beans make the ideal accompaniment.