

# Beef sirloin with Cafe de Paris butter

by [Chateau Cuisine](#)

Preparation: 25 minutes

Cooking: 6–12 minutes

Serves: 4

## Ingredients

4 x 250g beef sirloin steaks, at room temperature

olive oil

Café de Paris Butter

250g unsalted butter, softened

2 tsp Dijon mustard

1 clove garlic, finely chopped

2 tbsp finely chopped French shallots

1 tbsp finely chopped capers

3 anchovy fillets, finely chopped

½ tbsp each of finely chopped parsley, chives, tarragon and thyme

¼–½ tsp curry powder

1 tbsp lemon juice

sea salt and pepper

## Directions:

1 To make the Café de Paris butter, place all ingredients into a food processor and process until just combined.

2 Lay a sheet of plastic wrap on the bench and spoon the butter down the middle. Roll up and secure the ends. Store in the freezer until needed.

3 To cook the steaks, heat a frypan or char-grill pan until very hot. Drizzle each steak with a little olive oil and season generously with sea salt and pepper. Cook for 3 minutes each side for rare, 4 minutes each side for medium and 5 minutes each side for well done.

4 Allow the steaks to rest for at least 5 minutes to give the meat time to relax and become more tender.

5 Serve sirloin with a slice of Café de Paris butter on top and chips on the side.