

Estelle

250g Wagyu Porterhouse

1. Read through the instructions in full & collect required equipment
2. Remove your steak from the fridge 30 – 45 minutes before cooking to allow it to come to room temperature
3. Remove the steak from the bag & pat dry with a paper towel
4. Season to your taste with salt & pepper
5. In a large heavy based fry pan, or on your BBQ, sear each side of the steak for 3 – 5 minutes over medium heat until caramelised, and the internal temperature is approximately 56°C. If you like your steak more well done, simply cook it for a few minutes more
6. Remove the steak from the pan and rest it for 5 minutes
7. Carve your steak into slices & serve with your favourite condiments!

