

Eye Fillet with Cheesy Fried Egg

- 1 beef eye fillet medallions (3 cm thick)
- 1 tbsp cooking oil
- ½ cup crated processed tasty cheese
- 1 egg
- sea salt flakes and freshly ground black pepper

1. Heat a frying pan or grill plate to a medium-high.
2. Drizzle the eye fillet with cooking oil to prevent it sticking during cooking. Season with sea salt flakes and ground black pepper.
3. Cook the steak to your preferred level of doneness, turning over half way through the cooking process to seal both sides.
4. When cooked, transfer the steak to a plate, cover with foil and set aside for a few minutes to rest.
5. While the steak is resting heat a non-stick frying pan to a medium heat.
6. Sprinkle on a thin layer of grated processed cheese.
7. Allow the cheese to slowly melt and then crack an egg into the middle of the melted cheese. Season with salt and pepper.
8. When the cheese begins to turn light golden brown and crispy, gently fold the melted cheese over the cooking egg, like wrapping a parcel. Once the egg has cooked to your liking, remove from the frying pan and serve on top of the cooked eye fillet.
9. Serve this steak and cheesy egg with your favourite sauce accompaniment, and side of vegetables or salad.

