

BBQ STEAK WITH GRAIN MUSTARD MAYONNAISE



Serves 4

$\frac{1}{3}$ (80g) cup S&W Whole Egg Mayonnaise

1 tbs white wine vinegar

2 tbs wholegrain mustard

1 tbs tarragon leaves, chopped

2 x 300g New York steaks

1 tbs olive oil

Sea salt & ground black pepper

1 bunch watercress

Mustard Mayonnaise. In a bowl, gradually beat S&W Mayonnaise and vinegar together with a spoon. Stir in mustard and tarragon. Cover and set aside.

Steaks. Brush steaks with oil and sprinkle with salt & pepper. Grill for 4 mins each side for medium rare. Set aside and cover loosely with foil. Rest for 10 minutes then slice and serve with mustard mayo and watercress cut into sprigs.

