**Steamed Beef Fillet with Mustard Cream**

650g beef eye fillet
Oil
Black pepper
¾ cup sour cream
¼ cup mayonnaise
3 teaspoons horseradish cream
2 teaspoons wholegrain mustard
¼ cup sun-dried tomatoes, chopped
1 crusty breadstick, sliced
Rocket leaves

1. Cut beef in half lengthways. Brush lightly with oil and pepper.
2. Sear beef quickly in a hot pan until browned on all sides.
3. Place beef in solid stainless steel tray. Steam 95°C for 8 minutes. Cover and rest 10 minutes.
4. Combine sour cream, mayonnaise, horseradish, mustard and tomatoes. Mix well.
5. Spread mustard cream onto the sliced bread. Cut beef into thin slices.
6. Prior to serving place beef onto bread and garnish with rocket.

Serves 4 - 6