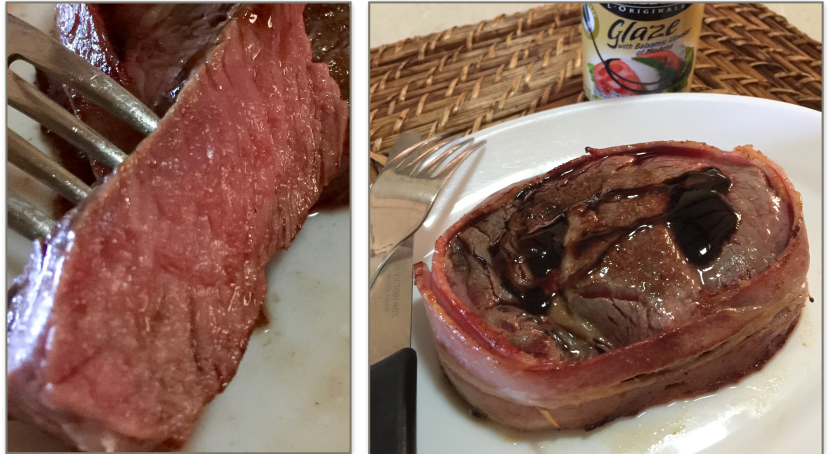


## Fillet Mignon

Serves: 1

Prep time: 5 minutes

Cooking time: 10 minutes



*This melt in your mouth steak  
is always a winner*

### Ingredients:

- 1 eye fillet or scotch fillet
- 2 strips of streaky bacon
- olive oil
- [Mazzetti](#) balsamic glaze

### Method:

- **Preheat the oven 180°**
- Wrap the fillet steak with bacon, rind side down and secure with tooth picks
- Drizzle with oil and let the steak reach room temperature
- Heat oven proof skillet pan over medium to high heat. Place the steak in pan and cook for 1 minute on each side, then sear the bacon gently
- Place the steak and pan in oven and cook till medium rare, around 6 minutes
- Add more cooking time if you prefer your steak well done
- Rest steak for 5 minutes
- Drizzle with a little of the balsamic glaze

**Note:** *The bacon flavour adds a smoky taste to this tender juicy piece of meat. Pair it with my [Creamy Potato Bake](#) and [Honey Glazed Baby Carrots](#) and you won't be disappointed.*