

## Breakfast Bavette Steak



**TIME TO PREPARE**  
30 Minutes



**COOK TIME**  
15 Minutes



**SERVING**  
2-3 People



**PREPARED BY**  
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### Cooking Ingredients

1	Wagyu Bavette Steak
2TBS	Butter
2TBS	Salt
2TBS	Pepper
2TBS	Garlic Oil
2TBS	Lemon Juice
2	Brown Eggs

### Steps to Cook

1) Preheat the oven 350 degrees F
2) Preheat a large cast-iron skillet over medium heat. Add the garlic oil. Season the Bavette steak with a 50/50 mix of salt and pepper. Place the steak in the cast-iron skillet and cook, turning once, until a crisp brown crust forms, (about 2 minutes per side).
3) Transfer the steak to a cutting board and let rest for 5 minutes before carving. (Juices will begin to run)
4) While the steak is resting, cook the brown eggs over medium. Melt a tablespoon of



butter in each pan. Break eggs into a skillet. Cook until the whites are just set, about 2 minutes.

5) Cut the Bavette steak on the diagonal into  $\frac{1}{4}$  inch thick slices.  
Add garnish and place eggs on top. Enjoy.