

HOW TO COOK SIRLOIN STEAK

- 1. When the temperature of the oil has risen high, throw the steaks into the pan**
- 2. Let it cook for 2 and a half minutes**
- 3. Flip over and cook for another 2 and a half minutes**
- 4. During the second turn, throw in a knob of butter, thyme leaves and 2 garlic cloves.**
- 5. Turn the Sirloin Steak for the third time and Baste with all the mouthwatering juices for 1 minute.**
- 6. Finally, place steak in the oven for 3 minutes**
- 7. Take Sirloin Steak out of the oven and allow to sit for 10 minutes.**