

Peppercorn Sauce

When it comes to having a sauce with a steak there are only two options for me either a chimichurri sauce or peppercorn.

I love the heat a peppercorn sauce brings to the party and it just lifts the steak. And if you are having chips with your steak (and why wouldn't you), forget tomato ketchup and dip them chips in the pepper sauce.

Also, the great thing about a pepper sauce is that you can tailor it to your taste, by adding as many peppercorns as you like and or cream. Just have a play with it until you reach your perfect sauce but this is how I do mine.



Makes: 1

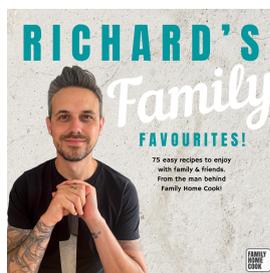
Prep Time: 5 minutes

Rest/Marinate Time: 0

Cooking Time: 15 minutes

Ingredients

- 1 tbsp of rainbow peppercorns, or to taste, crushed in a pestle and mortar.
- 1 large shallot, cut in half and finely diced.
- 1 shot glass of brandy.
- 2 tbsps of Worcestershire sauce.
- 300 ml of beef stock.
- 60 ml of double cream.
- 1 knob of butter.



Find this recipe on page 148 of [my book](#).

Method

- In a saucepan add the shallots along with the butter, a drizzle of olive and a pinch of salt. Fry over a low heat for 7 minutes till the shallots are nice and soft but without colouring too much.
- Turn up the heat to high, pour in the brandy (be careful as it flame up) and cook till the brandy has almost cooked away. If you feel brave you can always put a match to it and flambé the brandy.
- Next pour in the beef stock, Worcestershire sauce and the peppercorns. Allow reducing for 5 minutes. Then reduce the heat slightly, add the cream and continue cooking till you reach the consistency you are happy with, then check for seasoning and adjust accordingly.