HOT & BOLD

Pepper Steak with Creamy Peppercorn Sauce

PREP	COOK	SERVES
10 min	20 min	2

Sirloin steaks rolled in cracked black pepper, served in a rich cream sauce with green peppercorns.

Ingredients

- 2 sirloin steaks, about 220 g each
- 1 tbsp black peppercorns, coarsely crushed
- Salt
- 1 tbsp oil
- 1 tbsp butter
- 1 shallot, finely chopped
- 1 tbsp brandy (optional)
- 150 ml beef stock
- 100 ml double cream
- 1 tsp Dijon mustard
- 1 tbsp green peppercorns in brine, drained

Method

1. Press the crushed black pepper onto both sides of the steaks and season with salt.
2. Heat the oil in a heavy pan until very hot. Sear the steaks for 3 minutes per side for medium-rare, then move them to a warm plate to rest.
3. Add the butter and shallot to the same pan and cook for 2 minutes. Add the brandy, if using, and let it bubble away.
4. Pour in the stock and simmer until reduced by half. Stir in the cream, mustard and green peppercorns and simmer for 2 minutes until thick enough to coat a spoon.
5. Pour any resting juices into the sauce, spoon it over the steaks and serve at once.

Cook's tip

Do not wipe out the pan before making the sauce. The browned bits on the bottom are where most of the flavour comes from. The optional brandy contains alcohol.