

Classic Pepper Steak

Wine Pairing: The Piece Shiraz Prep Time: 20 min

Serves: 4

Cooking Time: 30 min

Instructions

1:

Dry roast 2 tablespoons each pink, green, white & black peppercorns and roughly crush in a mortar and pestle. Rub steaks with EVO then press into peppercorn mixture.

2:

For the pepper sauce, heat olive oil and half the butter in heavy based pan on a high heat. Add beef trimmings, cook well and then add the garlic and shallots, cook until they begin to caramelize. Add the mushrooms and cook until soft. Add the peppercorns and thyme, cooking for a few more minutes. Deglaze the pan with the brandy, reduce until sticky. Add veal jus and reduce until it forms a glaze. Add the cream and bring back to boil, season with salt and lemon juice.

3:

Heat heavy based frying pan with little oil. Place in steaks and cook on high for 2 minutes on each side. Turn once more only and turn down heat and cook for another minute. Remove and rest under foil in very low oven for 5 minutes.

4:

You can deglaze the steak pan with a little more brandy, stirring in any sediment from steaks. Add this to the pepper sauce. Return pepper sauce to the heat and bring to boil. When hot, pass through a fine sieve and then stir through remaining butter.

5:

To serve, place steak on a plate and pour over ample sauce.

Notes

Meat and three veg?? The three veg are up to you!!

Ingredients

4 x 250g dry aged sirloin steaks

Trimmed of fat

2 Tbsp each pink, green, white & black peppercorns

PEPPER SAUCE

50ml olive oil

2 Tbsp butter

Beef trimmings

100g chopped shallots

4 garlic cloves sliced

100g chopped button mushrooms

2 Tbsp cracked black peppercorns

2 Tbsp cracked white peppercorns

1 Tbsp chopped green peppercorns

1/4 cup chopped thyme

250ml brandy

300ml bought veal jus

600ml pouring cream

salt

1/2 lemon juice

