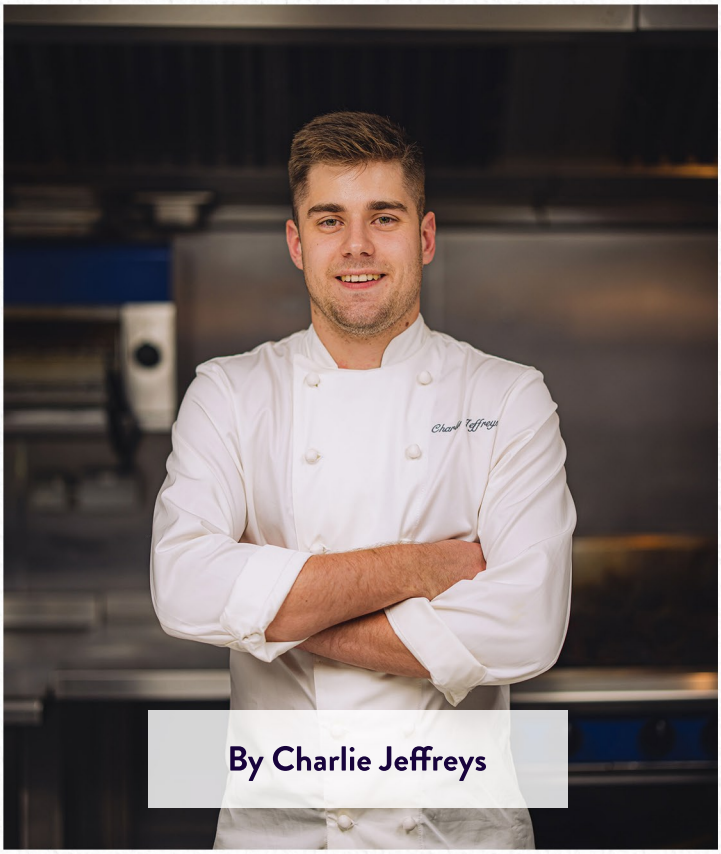
Peppercorn Sauce

Prep Time: 10 minutes Cook Time: 20 minutes Serves: 4



Ingredients

- 1 tbsp unsalted butter
- x1 banana shallots (finely diced)
- 2tsp crushed black peppercorns
- 25ml brandy
- 100ml red wine
- 300ml beef stock
- 1 sprig rosemary/thyme
- 50ml double cream
- 1tsp Dijon mustard
- Salt

Method

Toast peppercorns on a slow heat in a shallow frying pan, once toasted add the butter and shallots and sweat slowly.

Turn up the heat and deglaze with brandy and reduce then deglaze red wine and reduce again until the wine has nearly spilt with the butter, this is crucial to sauce making to have a good consistency and a great taste.

Add the beef stock and reduce by half then add the cream and mustard, continue reducing if needed. But do not rapid boil or it will spilt.