

# STEAK WITH PEPPER & MUSTARD

## WHAT YOU'LL NEED

SERVES 2

- 2 Fillet, Sirloin or Rump Steaks
- 1 tbsp crushed white peppercorns
- 1 tbsp crushed black peppercorns
- ½ tbsp olive oil
- 55 grms unsalted butter
- 2 finely chopped shallots
- 2 tsp Worcestershire sauce
- 2 tbsp brandy
- 90 mls beef stock
- 1 tsp soft green peppercorns
- ½ tsp Dijon mustard
- 3 tbsp double cream
- Salt to taste

## WHAT TO DO

1. Press the dry steaks into the crushed peppercorns and if time permits cover with clingfilm and allow to infuse for 2-3 hrs.
2. In a heavy based frying pan heat the oil then add the steaks and seal for 2 mins before turning over and sealing that side. Reduce the heat and cook for 5-10 mins having added ½ the butter first. Remove the steaks and allow to relax in a warm place.
3. Pour away most of the fat from the pan and add the remainder of the butter with the shallots and cook until you soften the shallots but do not burn them. Add the Worcestershire sauce brandy and stock. Cook over a high heat then mix in the cream mustard and green peppercorns. Season to taste.
4. Reheat the steaks and serve with the sauce.