



## PEPPERCORN SAUCE

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### INGREDIENTS:

- 4 Venison steaks
- 1 tablespoon salt
- 2 tablespoons whole black peppercorns crushed
- 1 tablespoon vegetable oil
- 1 medium sized shallot, peeled and finely chopped
- 120g unsalted butter
- 100ml Cognac/Brandy
- 200ml Double cream
- 15g finely chopped parsley

### METHOD:

1. Pat the venison steaks dry and season both sides with salt.
2. Carefully coat the steaks with the crushed peppercorns on both sides.
3. Drizzle the steaks lightly with the vegetable oil.
4. Heat a 12-inch heavy frying pan (*preferably cast-iron*) over moderately high heat until smoking hot for about 2 to 3 minutes
5. Add the steaks in 2 batches, turning over once, about 6 minutes per batch for medium-rare.
6. Transfer steaks as cooked to a heatproof platter and keep warm in oven while making sauce.
7. Pour off excess fat from pan, then add shallots and half of butter (60g) to pan and cook over moderately low heat, stirring and scraping up brown bits, until shallots are well-browned all over, 3 to 5 minutes.
8. Add Cognac/Brandy (*use caution; it may ignite*) and boil, stirring, until liquid is reduced to a glaze, 2 to 3 minutes. Add cream and any meat juices accumulated on platter and boil sauce, stirring occasionally, until reduced by half, 3 to 5 minutes. Add remaining 60g butter and cook over low heat, stirring until butter is incorporated. Add chopped parsley just before serving.
9. Serve sauce in a sauce boat with steaks.