



Black Pepper Steak

180g	10 pieces beef striploin or ribeye
50ml	Cooking oil
40g	coarsely ground black peppercorns
50g	butter
100g	shallots, finely chopped
300ml	white wine
500ml	HACO Classic Demi-Glace
100ml	cooking cream
	salt to taste

- Heat the oil in a pan. When the oil starts to smoke, add the meat and cook to the desired degree of doneness.
- Place the black peppercorns in a saucepan over high heat. When the peppercorns start smoking, remove from heat and add butter and shallots. Stir for a minute and return pan to stove. Cook shallots over low heat until translucent. Add the wine and reduce until almost dry. Add the **HACO Classic Demi-Glace** and simmer until it is thick enough to coat the back of a spoon. Add the cream, season to taste with salt, bring to a boil and set aside.



Haco *swiss*