

steak au poivre serrano

Amount	Measure	Ingredient - Preparation Method
3	tablespoons	black peppercorn
4	6 oz	beef fillet steak - 1.5 in
1	tablespoon	safflower oil
2	tablespoons	butter
1/3	cup	cognac
1	cup	beef stock
1/2	cup	heavy cream
2		serrano pepper

wrap peppercorns in clean towel. Crush. Roll steaks in 1/2 pepper to coat. Grill

Saute remaining 1/2 of peppercorns in oil and butter. Add cognac to pan, and ignite with long match for about 1 minute. Add beef stock and simmer till reduced by 1/2, about 4 minutes. Add cream and continue to simmer until thick, stirring occasionally. Salt and drizzle on steaks. Top each steak with 4-6 slices of serrano.