

Coarse Peppered Sirloin Steak



what you need

- 4 pieces of John Penny sirloin steak
- 4 teaspoons red, green and black peppercorns
- 100g butter
- 150ml double cream
- 150ml beef stock

Cooking time: 13 mins

Serves: 4

how to cook

- 1 Soak the peppercorns in warm water for 10 minutes, drain and crush.
- 2 Melt the butter in a shallow frying pan and when it starts to foam add the steak and cook for 8 minutes on each side.
- 3 Remove and put to one side.
- 4 Add the cream to the pan along with the stock and peppercorns, warm through then serve immediately with the steak.