

Steak Au Poivre

Peppercorn Crusted Tenderloin

Yield: 1 lb.
of servings: 2
Serving size: 7 oz (p) 3 oz (s)

Ingredients:

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| 2 | Beef Tenderloin (7oz ea) |
| 2 c | Peppercorn Mélange (mixed peppercorns) |
| 2 T | Clarified Butter |
| 2 T | Olive Oil |
| 1 T | Kosher Salt |

Sauce:

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| 12 qt | Heavy Cream |
| 1 qt | Brandy |
| 1 qt | Demi Glaze |
| To taste | Kosher Salt |

Method:

1. Butcher the tenderloins into 7 oz portions. Season heavily with cracked peppercorn mélange, completely covering. (Almost triple normal seasoning with pepper). Season with salt as normal.
2. Let them rest, seasoned over night covered in the refrigerator.
3. (Preparation): Heat a flat top on 350 degrees until really hot. Add some oil and start searing the steaks. Add some butter and finish searing on both sides until they have perfect color.
4. Finish in the oven if necessary until medium rare/ medium (120-125 degrees).
5. (Sauce): Deglaze pan with the brandy and reduce by half. Add 11 quarts of cream and reduce by half again. Add the demi glaze and season with salt.