

SENSELESS

RECIPES

SIRLOIN STEAK WITH PEPPERCORN SAUCE

Josh Katz

SIRLOIN STEAK WITH PEPPERCORN SAUCE

👤 Serves 4 ⌚ Cooks xx minutes

SENSE

INGREDIENTS

4 150-170g sirloin steaks,
1" thick
8g flaked salt
50ml light olive oil
2 small shallots, finely
chopped
1 garlic clove, minced
50ml Brandy
120ml Chicken stock
100g Crème fraiche
50g Buttermilk
1 tbsp Dijon mustard
1 tbsp Balsamic
Vinegar
80g Green Peppercorns in
brine, drained & roughly
chopped
40g drained capers,
chopped
1 tbsp chopped Parsley
3g table salt

SENSELESS

INGREDIENTS

4 150-170g sirloin steaks,
1" thick
15g flaked salt
50ml light olive oil
2 small shallots, finely
chopped
1 garlic clove, minced
50ml Brandy
120ml Chicken stock
140g Crème fraiche (+)
30g Buttermilk (-)
1 tbsp Dijon mustard
1½ tbsp Balsamic (+)
Vinegar
80g Green Peppercorns in
brine, drained & roughly
chopped
40g drained capers,
chopped
1 tbsp chopped Parsley
5g table salt (+)

METHOD

- 1 Season the steaks generously on both sides with flaked salt an hour before cooking and set aside in the fridge until required.
- 2 Heat a wide, cast-iron pan over medium-high heat, add 1 tbsp olive oil and sear the steaks for 4-5 minutes on one side, pressing it down with your fingers or tongs, until a deep mahogany crust has formed, then flip it and cook the same on the other side, moving it around the pan or flipping it whenever you hear the sizzling stop.
- 3 Remove the steak once cooked to the desired level of doneness and set aside, loosely covered with foil whilst you make the sauce.
- 4 Wipe the pan clean with some kitchen roll and return the pan to the stove over medium heat, adding the olive oil.
- 5 Sweat the shallots and garlic with a pinch of salt until just softened, about 3 minutes, then deglaze the pan with the brandy, scraping up any caramelized bits from the bottom of the pan.
- 6 Add the chicken stock and reduce over high heat by two thirds until syrup-like in consistency.
- 7 Lower the heat to medium-low, whisk in the crème fraiche and buttermilk to combine, followed by the Dijon mustard and balsamic vinegar.
- 8 Add the green peppercorns and capers to the sauce to infuse for the final, few minutes on a low, gentle simmer, then fold through the chopped parsley, season with table salt and remove from the heat immediately.
- 9 Slice the rested steak, transfer to a plate and serve with the peppercorn sauce spooned over the top.

