

**INGREDIENTS:**

4 pork blade steaks weighing around 300g each  
2 tablespoons green peppercorns  
2 tablespoons brandy  
500ml red wine  
400ml vegetable stock made with two capsules  
1 small onion  
2 shallots  
4 Little Gem lettuces  
30g butter, pinch of sugar  
2 tablespoons sunflower oil  
Sea salt

**TIME:** 30 mins**SERVING:** 4 people

Peel and finely chop the onion and shallots. Heat the oil in a large casserole, season the steaks with a little salt and fry briskly for five minutes. Remove and reserve. Add the shallots and onion and sweat over a medium flame for a couple of minutes, add the peppercorns and cook for two minutes then throw in the brandy and flame. Replace the meat, add the red wine, bring to the boil then add the stock and a good pinch of salt. Bring to the boil again then cover and simmer very gently for two and a half hours, skimming the surface of impurities now and then. Meanwhile heat the butter and the sugar in a large frying pan, slice the lettuces in half and cook, cut side down, for five minutes until starting to caramelize, add four tablespoons of water, lower the heat to the minimum and cook for a further two minutes. Drain and add to the pork at the end of cooking time and simmer, uncovered, for a further 10 minutes.

*Enjoy! Malcolm & Julie Pyne*

**YOUR NOTES:**