

INGREDIENTS:

4 rump steaks weighing about
350g

75g butter

2 tablespoons crushed
peppercorns

Sea salt

1 tablespoon brandy

200ml double cream

1 tablespoon chopped fresh
tarragon

Pinch freshly-grated nutmeg

TIME: 15 mins**SERVING:** 4 people

Heat the butter in a pan large enough to take all four steaks. Season the steaks lightly with salt and peppercorns on both sides, pressing the peppercorns in firmly, and cook for three minutes each side. Pour the brandy into the pan and flame. Remove the steaks to a warmed dish. Add the cream, any remaining peppercorns, tarragon and nutmeg to the pan, stir well to incorporate the cooking juices then bubble down slowly over a low flame for two minutes. Return the steaks to the pan, spooning the sauce over them to coat well, cook for a further minute and serve.

Enjoy! Malcolm & Julie Pyne

YOUR NOTES: