



# Peppered Steak

Serves 4 EASY



## Ingredients

- 4 x 225 g (8 oz) rump steaks
- 2 tsp Mixed Peppercorns with Spice Mill
- 225 g (8 oz) button mushrooms, halved
- 225 g (8 oz) creme fraiche
- 1 tsp Parsley Flat Leaf
- Chives

## Method

### STEP 1

Place the steaks on a chopping board and liberally scatter with the ground pepper. Pat well into the steaks and leave for 2 minutes.

### STEP 2

Cook the steaks over a bbq or in a frying pan, for 3 minutes on each side. Remove the steaks and keep hot.

### STEP 3

Fry the mushrooms in a pan for 2 minutes. Stir in the creme fraiche and parsley and allow the sauce to bubble. Serve with a side salad, grilled tomatoes and jacket potato filled with butter and topped with chives.