

PEPPERCORN SAUCE

Code: 2056

This is my classic Peppercorn sauce, made with both black and green peppercorns. Prepared with onions and white wine, combined with a veal and beef glaze. Pure cream is the added and reduced for depth and a peppery zing! I recommend succulent eye fillets to pair with this sauce.

Delicieux!



Primary Use



Secondary Use



Recipe suggestions:

- * Chicken meatballs with risoni
- * Steak sandwich
- * Steak with potato gratin
- * Le Burger Royale
- * Bangers and mash
- * Pan roasted duck breast with duck fat potatoes
- * Roast beef and veggies

No added sugar, preservatives or additives

Gluten Free

Units per carton: 6 (1kg each)

Shelf life: 120 days

Allergen Statement: Contains milk & eggs

Storage instructions: Refrigerate at or below 5C

INGREDIENTS: Beef Stock [Australian beef bones & meat, water, onions, carrots, celery, onion paste, tomato paste, herbs and spices], Full cream milk (milk), Pure Cream (35% milk fat, milk), Onion, White Wine (White wine, Salt), Tapioca Flour, Peppercorns (5%), Canola Oil, Butter (milk), Salt, Garlic, Pepper, Yeast Extract.

NUTRITION INFORMATION

Servings per pack 16.6

Serving size 60g

	Average Qty per serve		Average qty per 100g	
Energy	344	kJ	573	kJ
Protein	2.1	g	3.5	g
Fat, total	5.4	g	9	g
Saturated	2.6	g	4.3	g
Carbohydrate	5.6	g	9.3	g
Sugars	1.5	g	2.4	g
Sodium	336	mg	560	mg
Dietary Fibre	0.3	g	0.4	g



Fillet steak with
potato gratin