



Peppery beefsteak with blackberries and rosemary

Ingredients

4 beefsteaks (180 g / steak)
100 g blackberries
200 sp meat broth
1 tsp. of green pepper seeds
1 tsp. white pepper seeds
1 tsp. black pepper seeds
180 cm³ cream
100 cm³ Cognac
1 tsp of oil
Rosemary
Salt

Method

Clean the meat, then heat oil in a frying pan. Stir-fry the meat very briefly on the pan and then remove from the fire. Then let it stand at a slightly warm temperature. Put the pepper and rosemary in the same unclean pan and heat until the rosemary scent can be smelt. Then add the cognac and cook the sauce until the alcohol evaporates. Add to it the meat, the blackberries and the cream and cook for another 5 minutes.