

Barbecue chop with creamy black pepper sauce

COOKING
LOVERS TEMA



Consejo del chef

This black pepper sauce is very easy and perfect for many other meat, poultry or vegetables recipes.

Raciones para 1

For the sauce:

60 gr Butter

5 gr Black peppercorns

40 gr Cognac

200 ml Meat stock

200 ml Cream

For the chop:

1 Chop (meat)

Extra virgin olive oil

Salt

- 1** For the sauce, melt the butter in a skillet over the side burner. Add the peppercorns and cook for a few minutes without burning the butter. Pour in the cream after the cognac has been reduced.
- 2** Cook until the sauce is thick enough. If needed, add cornstarch and dissolve it in water to thicken.
- 3** Meanwhile, grill the chop. Wait until it comes to room temperature and brush thoroughly with olive oil to prevent sticking.
- 4** Cook for 4 minutes on each side on the lower racks of the grill over high heat from the barbecue and let it rest for 5 more minutes.
- 5** Season with salt flakes and serve with pepper sauce to taste.

Chef's Notes

<https://cookinglovers.teka.com/es/receta/chuleta-a-la-barbacoa-con-salsa-de-pimienta-negra/>

