

Barbecue chop with creamy black pepper sauce

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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/en/receta/chuleta-a-la-barbacoa-con-salsa-de-pimienta-negra/>

