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TOM KERRIDGE | PUBS & RESTAURANTS | 10 SERVINGS

FILLET STEAK, TRIPLE COOKED CHIPS & PEPPERCORN SAUCE

INGREDIENTS

FOR THE TRIPLE COOKED CHIPS

20 Large unwashed Maris Piper potatoes

Table salt

FOR THE PEPPERCORN SAUCE

100g Butter

50g Green peppercorns, drained

50ml Worcestershire sauce

500ml Double cream

300ml Water

50g Dijon mustard

25g Knorr Professional Beef Paste Bouillon

20g Tarragon, leaves

60g Chives

50g Flat leaf parsley, leaves

50g Baby spinach

Utratex

FOR THE BEEF FILLET

40g Knorr Professional Beef Bouillon Paste

200ml Vegetable oil

5g Black pepper, cracked

2.5kg Beef fillet, centre cut steaks

METHOD

FOR THE TRIPLE COOKED CHIPS:

- Cut the chips with an apple corer.
- Place into a steamer tray and lightly season with salt then steam for 30 minutes.
- Remove from the steamer, blast chill then air dry for at least an hour.
- Deep fry at 140°C for 10 minutes then place on a freshly lined tray and blast chill ahead of service.

FOR THE PEPPERCORN SAUCE:

- Add the butter, water, cream, Worcestershire sauce, Dijon mustard and green peppercorns to the boil.
- Whisk in the KNORR Professional Beef Paste Bouillon then bring back to the boil.
- Add the chives, tarragon, flat leaf parsley, spinach and cook for a minute.
- Pour into a blender and blitz until smooth and there are no green flecks of herbs.
- Add ultratex to thicken slightly. Season if required.

FOR THE BEEF FILLET:

- Whisk the oil with the KNORR Professional Beef Paste Bouillon and cracked black pepper.
- Coat each of the steaks individually just before cooking.

[RECIPE CONTINUED ON NEXT PAGE](#) →



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INGREDIENTS (CONTINUED)

TO SERVE

100ml Vegetable oil
200g Cold butter, diced
50g Watercress
40g Flat leaf parsley, finely chopped

METHOD (CONTINUED)

TO SERVE:

- Heat a pan and add the oil and butter. Once nut brown in colour add your steaks and cook to the desired temperature.
- When cooked remove the steak from the pan and rest for the same amount of time that you have cooked the steaks for.
- Reheat the peppercorn sauce.
- Fry the chips at 180°C for 6 minutes or until golden and crisp.
- Toss the chips with salt and the parsley.
- To plate, pour your sauce in a jug and put on the side of plate, along with the sliced fillet steak, a small bunch of watercress. Serve the chips on the side in a bowl.