



BLENDERS

CHATEAUBRIAND WITH WHISKY PEPPERCORN SAUCE FOR TWO

Create a premium dining experience with this perfectly seared Chateaubriand for Two, a classic centrepiece ideal for showcasing quality ingredients on your menu.



PREP TIME
5 MIN



COOK TIME
35 MIN



SERVINGS
2

Ingredients

- 600g Beef Fillet (centre cut)
- Salt, to taste
- Freshly Ground Black Pepper, to taste
- 3 tablespoons Unsalted Butter, softened and divided
- 2 tablespoons Olive Oil

For the sauce:

- 100ml Whisky
- 300ml [Blenders Pepper Sauce](#)
- 120ml double cream

Allergens

Contains Milk, Sulphites

Method

1. Preheat the oven to 180°C (350°F). Season the beef fillet evenly with salt and freshly ground black pepper.
2. In a large skillet (preferably cast iron), melt 2 tablespoons of butter with the olive oil over medium-high heat until bubbly.
3. Add the seasoned beef fillet to the pan. Sear for 3 minutes on each side without moving the meat, browning all exposed surfaces.
4. Transfer the fillet to a rack in a roasting pan and place it in the oven. Set aside the skillet with any remaining juices for the sauce.
5. Roast the beef to your desired doneness: about 15 minutes for medium-rare, 20 minutes for medium, or 23 minutes for medium-well.
6. Remove the beef from the oven and transfer to a warm serving platter. Tent loosely with foil and rest for 15 minutes.

To prepare the sauce:

1. Heat a small pan.
2. Add whisky and flambee to burn off excess alcohol.
3. Add 300ml [Blenders Pepper Sauce](#) and whisk.
4. Add 120ml double cream and whisk to combine.
5. Slice the fillet on the diagonal and serve with Cheesy Gratin Potatoes.