Beef Featherblade in *Pepper Sauce*



Ingredients

beef featherblade, cut into 200g portions
Verstegen Spicemix for Steak
Verstegen Pepper Sauce
Verstegen Pink Pepper Berries PURE
Verstegen Decoration Mix France

Method

Season the beef with **Verstegen Spicemix for Steak**, place into a boilable vacuum bag and vacuum pack.
Apply a piece of probe pad to one steak and insert the internal Rational probe.
Cook using the overnight pulled pork setting.
Chill to fridge temperature within 90 minutes.
Remove from the bag and cover with **Verstegen Pepper Sauce.**
Garnish with **Verstegen Pink Pepper Berries PURE** and **Verstegen Decoration Mix France.**

Cooking

Oven reheat covered at 170°C for 20–30 minutes, or until piping hot.