

Pepper sauce with the magimix

Pepper sauce with the magimix

2 min	2 min 5 min	2 min 5 min 7 min	2 min 5 min 7 min 2/10
2 min 5 min 7 min 2/10 6	2 min 5 min 7 min 2/10 6 2	2 min 5 min 7 min 2/10 6 2 14	

2 min 5 min 7 min 2/10 6 2 14

250g of water
120g of heavy cream
40g of flour
30g of butter
1 beef bouillon cube
1 teaspoon of green peppercorns

250g of water
<span itemprop="

To get a delicious recipe for Thermomix green peppercorn sauce :

Â»

Put all the ingredients in the Thermomix bowl and close your food processor.

Â»

Place the measuring cup on the Thermomix lid and set your Thermomix to 90°C, 5 minutes, speed 4.

If your Thermomix green peppercorn sauce is too liquid, add a few more minutes of cooking time until you reach the desired consistency, in increments of 1 to 2 minutes, for example

Enjoy immediately. Yum ;)

This homemade green peppercorn sauce recipe goes well with grilled beef, duck breast, duck fillet, steak. Treat yourself with this quick and easy-to-make green peppercorn sauce