

Pepper sauce with the thermomix

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

<span itemprop="recipeIngredient">250g of water<br/></span><span itemprop="recipeIngredient">120g of heavy cream<br/></span><span itemprop="recipeIngredient">40g of flour<br/></span><span itemprop="recipeIngredient">30g of butter<br/></span><span itemprop="recipeIngredient">1 beef bouillon cube<br/></span><span itemprop="recipeIngredient">1 teaspoon of green peppercorns<br/></span></p>
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To get a delicious recipe for Thermomix green peppercorn sauce :

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

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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