

## Pepper sauce with the thermomix

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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	

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### 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

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<span itemprop="recipeIngredient">250g of water<br/></span><span itemprop="

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