



Pink and Green Peppercorn Sauce

A creamy sauce with a spicy tang. Great with grilled fish such as salmon.

Serves : 4

Preparation Time : 1 minutes

Cooking Time : 5 minutes

Ingredients

4 tbsp dry white wine

4 fl oz/ 120ml double cream

salt to taste

Herbs & Spices

1/2 tsp Tarragon

1 tsp Peppercorns Green

1 tsp Peppercorns Pink

Cooking Instructions

Crush the peppercorns in a pestle and mortar, or with the back of a spoon. Place in a saucepan with the wine and bring to a simmer. Allow to reduce by half. Add the cream and the tarragon and continue to simmer for 3-4 minutes until the cream thickens slightly. Season to taste. Pour over fish fillets to serve.