**STEAK FRITES**

**300 g Rib Eye steak**

**150 g frites/chips**

**50 g pepper sauce**

**PEPPER SAUCE**

**15 g black pepper corn**

**20 g fresh green peppercorn**

**150 g shallot finely dice**

**20 g garlic finely chopped**

**50 g olive oil**

**15 g butter**

**150 g brandy or whisky**

**300 g beef stock**

**100 g oyster sauce**

**200 g cream**

**salt to taste**

* Place both pepper in a mortar and crush them finely
* In a pan, add the oil on medium heat. Fry off the garlic for 1 minutes then add the shallots
* Fry off the shallots for 1 minutes then add the pepper mix and butter
* Fry off for another minute or 2
* Deglaze with the brandy or whisky and flambé it, let reduce by half
* Add the veal stock. Let reduce by half
* Add the cream and oyster sauce, reduce till thicken, Check seasoning,

**FRITES**

**2 kg potatoes cut into fries or chips**

**30 g white vinegar**

**4 L Water**

* Rinse the cut potatoes in water until all starch is gone and the water stay clear
* Place the potatoes in a pot with the clean water and vinegar
* Bring to boil and let cook on low heat until the potatoes are really tender
* Take the pot off the heat and add plenty of ice inside to cool down and stop the cooking
* Blanch the Frite for 10 minutes in 140 degrees
* Drain and freeze
* Fry in a 180 Degrees, season and serve

**POTATO FLOUR SEASONING**

**1 kg potato starch**

**5 g baking soda**

**10 g dried oregano**

**10 g garlic powder**

**15 g onion powder**

**10 g black pepper**