

Father's Day

RECIPE KIT

MIYAZAKI WAGYU, JAPAN, A4

500g New York Strip, Peppercorn Sauce
(Serves 4) MODERATE ★★☆☆ TIME: 20mins



METHOD

1. Season steak with salt and pepper.
2. Add oil in a pan and pan sear for 3 to 4 minutes till golden brown on each side. Remove from pan and let steak rest for 5 minutes.
3. Heat peppercorn sauce in a small pot. Keep stirring till it boils gently.
4. Slice the steak into 1cm pieces and serve.

INGREDIENTS

New York Strip	4 pcs, 160g each
Peppercorn Sauce	100ml
Corn Oil	60ml

SCAN TO VIEW
RECIPES AND
IMAGES ONLINE!



Prego

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