

Pepper Sauce

Introduction

Pepper sauce is a rich and creamy classic, popular for pairing with grilled meats. In this recipe, **SHO - Demi Glace** is used as a flavor enhancer to create a deeper, more complex meaty base with strong maillard notes. The combination of full-fat cream and toasted pepper results in a bold and balanced sauce.

Recipe Details

Yield/Servings: 10 servings (Approx. 30g per serving)

Allergens: Milk

Prep Time: 5 minutes

Cook Time: 10 minutes

Total Time: 15 minutes

Ingredients

Ingredient	Quantity (g)
SHO - Demi Glace	35
Black pepper	4
Olive oil	35
Water	70
Full fat cream	215
Corn starch	7

Instructions

1. In a small bowl, dilute the **SHO - Demi Glace** with half of the water (approx. 33g). In another bowl, hydrate the corn starch with the remaining water.
2. In a saucepan, heat the olive oil over medium heat. Add the ground black pepper and toast for about 3 minutes until fragrant.
3. Add the diluted **SHO - Demi Glace** to the pan and stir well to incorporate.
4. Pour in the full-fat cream and bring the sauce to a gentle simmer.
5. Add the hydrated corn starch and cook, stirring continuously, until the sauce thickens to the desired consistency. Serve warm.

Tips and Notes

- For a spicier profile, increase the black pepper or add crushed green peppercorns.
- Substitute cream with a plant-based alternative for a dairy-free version.
- This sauce pairs beautifully with grilled steak, chicken, or roasted vegetables.