



*Paul Mathew Vineyards*

**Green Peppercorn & Wild Mushroom Sauce**

**With Filet**

**Pair with PMV TNT Pinot**

**Ingredients**

- 2 tablespoons [olive oil](#)
- 2 shallots, chopped
- 2 [cloves garlic](#), peeled and minced
- 3 sprigs fresh thyme, leaves only
- 1 cup brandy
- 1 cup [beef stock](#)
- 2 cups cream
- 2 tablespoons Dijon Mustard
- 1/2 cup green [peppercorns](#) in brine, drained, brine reserved
- 2 cups cleaned and chopped wild mushrooms

**Directions**

Add olive oil to pan add [shallots](#), garlic, and thyme and saute for 1 to 2 minutes, then add chopped mushrooms, off heat, add brandy and flambe using a long kitchen match. After flame dies down, return to the heat, add stock and reduce by about half. Then add 2 cups cream and mustard. Reduce by half again, then shut off heat and add green peppercorns.

Pour over Filet as preferred preparations.