

Stroganoff beef with smoked paprika and mushrooms |

Recipe for 4 portions

Description

Classic Russian recipe that can quickly be done for the lunch or diner. Delicious and easy to make, ideal for snowy days.

Note

Keep in mind that this is a stew, the longer you cook it, the better. Just make sure to put the cream in the last steps of the cooking and not to overcook the beef.

Ingredients

Stroganoff

- 500 Gr Hanger steak
- 2 Pinch(es) Flour
- 150 Gr Onion
- 250 Gr Button mushrooms
- 250 Ml Veal demi-glace
- 125 Ml 35% cooking cream
- 1 Tbsp Paprika
- 200 Gr Red pepper

- Butter
- Salt and pepper
- Vegetable oil

Preparation

- Preparation time **45 mins**

Mise-en-place

Clean the mushrooms and slice them.

Same goes for the onions, very finely.

Beef in slices also.

Make some juliennes out of the red pepper.

Stroganoff

In a stewpot on high heat with a little bit of vegetable oil and butter at the very end, colour the mushrooms. Once the needed colour is there, reserve.

In the same pan, gently bring the onions to a golden brown colour then add the peppers.

Put the beef slices into a flour mix with salt and pepper while tapping on it to remove the exceeding. Brown the beef, again in the same pan at high heat and reserve.

When the pan is still very hot, deglaze with white wine, lower the heat and let it reduce 2-3mins. Add the veal stock.

Add the cream, again at low heat and let it reduce and thicken for a good 10mins.

Put the beef in, at the same time as the paprika, then let it cook for 5mins. Then add the remaining vegetables and simply make sure they are hot and cooked to your likings.

Bon appétit!