

STAR OF THE NORTH

GOURMET BUTCHER

Personalised Service, Quality Products, from Our Family to Yours.

BEEF STROGANOFF - Serves 6

Ingredients:

1kg rump steak, thinly sliced
2 tbsps. Plain flour
1 large brown onion, halved, sliced thinly
2 cloves garlic, finely chopped
40g butter
1 ½ tbsps. olive oil
½ tsp. sweet paprika
400g swiss brown mushrooms, sliced
½ cup dry white wine
1 cup beef stock
2 tbsps. dijon mustard
¼ cup crème fraiche.

1. Coat beef in seasoned flour.
2. Place half the butter & 2 tpsps. oil in a large frying pan. Cook over high heat until bubbling. Add half the beef. Cook, stirring, for 5 mins or until well browned. Transfer to a plate. Repeat with remaining butter, oil & beef.
3. Reduce heat to medium. Heat remaining oil in pan. Add onion & mushroom. Cook for 5 mins or until soft. Add garlic & paprika. Cook 1 minute. Add wine, stock, tomato paste, mustard & beef to pan. Stir to combine. Bring to boil. Reduce heat to low. Simmer 5 mins or until sauce has thickened slightly.
4. Stir in crème fraiche. Serve stroganoff with pasta & fresh parsley.

CURRAMBINE

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