



Hela Spice Singapore Pte Ltd

Sauerkraut Mushroom Stew



Ingredients	Quantity
Hengstenberg Sauerkraut	770 g
Champignon Mushrooms	400 g
Shallots	4
Hengstenberg Cornichon Cocktails	6
Olive Oil	4 Tbsp
Beef Chuck Cubed	600 g
Hela Paprika Ground ASTA 100	1 Tbsp
Hela Bay Leaves Whole	2
Beef Stock	800 ml
Sour Cream	4 Tbsp
Sugar	To taste
Salt	To taste
Hela Pepper Black Ground	To taste
Hela Freeze-Dried Parsley Cut	For garnish

Preparation:

1. Clean and slice mushrooms, mince shallots and slice cornichons horizontally.
2. Add oil to the pan over medium-high heat, then add mushrooms and shallots. Sauté for approximate 3 minutes or until fragrant. Add beef chuck and continue to cook until browned on all sides.
3. Add ground paprika and bay leaf, salt, and pepper to taste and mix to combine. Add beef stock.
4. Lower heat to a simmer, then add Sauerkraut and continue to cook for an approximate 30-40 minutes until the beef is tender. Add sugar to taste, then stir in the sliced cornichons. Remove from heat.
5. Transfer stew to two serving dishes and garnish with sour cream, parsley, and salt and pepper to taste.

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