

Beef Goulash with Butter Dumplings

120–180 Min

Ingredients 4 Portions

= Kotányi Produkte

For the beef goulash

700 g	Stewing beef (beef shin)
700 g	Onion
3 tbsp.	Lard
1 tbsp.	Tomato puree
2	Garlic cloves
2 tbsp.	Vinegar
500 ml	Water
1 tsp.	Caraway, Ground
1 tsp.	Marjoram, Crushed
3 tbsp.	Paprika Special Sweet
1 tsp.	Sea Salt, Coarse
1 tsp.	Pepper Black, Ground

For the butter dumplings

400 g	Flour, coarse
2	Eggs
40 g	Butter
300 ml	Milk
1 pinch	Sea Salt, Coarse
1 pinch	Pepper Black, Whole

For the topping

1	Celeriac, small
80 ml	Olive oil
1 e	Bunch of fresh parsley

Preparation

1. Finely chop the onion. Heat the lard in a large pan and fry the onion over a low heat for 30 minutes until golden.
2. Remove from the heat, stir in the sweet paprika, immediately deglaze the pan with the vinegar and pour in 300 ml of water. Cover for and stew gently for 30 minutes.
3. Peel and roughly slice the garlic. Cut the meat into 3- to 4-cm pieces and add to the soft onion along with the garlic, tomato puree, ground caraway and dried marjoram. Cover and stew for 2–3 hours over a medium heat. Season to taste with sea salt and ground pepper. Gradually pour in the remaining water while the dish carries on cooking. The meat always needs to be covered with liquid.
4. To make the butter dumplings: Bring salted water to the boil in a large pan. Melt the butter in a small pan.
5. Add the flour to a bowl along with a pinch of sea salt and ground nutmeg then stir. Add the eggs and melted butter. Add the milk, while stirring constantly, until a loose roux forms. If required, add more milk.
6. Portion the dumpling mixture off through a dumpling slicer directly into boiling water. The dumplings are ready as they float to the surface. Drain and add to a bowl with approx. 1 tbsp. of butter. Mix well to prevent the dumplings from sticking together.
7. To make the celeriac topping: Peel the celeriac and use a mandolin to slice it into very fine julienne pieces (or cut it wafer-thin using a knife) and deep-fry in hot oil until crispy.
8. Serve the goulash with dumplings, garnish with the rest of the celeriac and freshly chopped parsley and enjoy.

