

Classic Beef Stroganoff

40–50 Min

Preparation

1. Cut the beef fillet into thin strips. Season the meat with salt. Cut the mushrooms in half or into quarters, depending on how big they are. Cut the pickles into thin slices. Finely chop the shallots.
2. Heat a pan of olive oil. Sear the meat until it's nicely browned, then remove from the pan.
3. Sweat the shallots until they go transparent, then add the mushrooms. Add the paprika to the pan and fry. Use hot chicken stock to deglaze the pan, then scrape the juices from the bottom of the pan and allow the sauce to boil for 5 minutes.
4. Finally add the whipping cream, then season with salt and pepper. Before serving, bring to the boil briefly, then add the pickles and meat. Only warm the meat through — don't cook it any more, otherwise it will go tough.
5. Garnish with fresh parsley and serve with rice.

Ingredients 4 Portions

= Kotányi Produkte

500 g	Beef fillet
125 g	Mushrooms
2 piece	Shallots
100 g	Pickles
250 ml	Chicken or beef stock, clear
125 ml	Whipping cream
3 tbsp.	Olive oil
1 tbsp.	Organic Special Sweet Paprika, Ground
1 pinch	Sea Salt, Coarse
1 pinch	Pepper Black, Whole
	Parsley, fresh, to garnish