

Boeuf Stroganoff

25–30 Min

Preparation

1. Cut the meat into strips. Dice the onion, gherkins and bell pepper and slice the mushrooms.
2. Sear the meat in a hot pan with oil, then remove it from the pan and set it aside. In the same pan, add the butter, onions, mushrooms and bell pepper.
3. Saute everything lightly. Add a splash of brandy and white wine and let it cook down for a minute. Next, stir in the mustard, heavy cream, KOTÁNYI Mushroom-Mix Mediterranean, chopped gherkins, the seared beef and let it simmer for about 2-3 minutes.
4. Finish with freshly ground pepper and a splash of the gherkins juice.

Ingredients 2 Portions

= Kotányi Produkte

350 g	Beef filet
0.5	Onion
125 g	Champignons
30 g	Gherkins
0.5	Red bell pepper
1 tbsp	Butter
	A splash of brandy
50 ml	White wine
1 tsp	Mustard
170 ml	Heavy cream
1.5 tbsp	Umami Mushroom-Mix - Mediterranean
	Freshly ground pepper
	Oil