



Hearty Black Beer Goulash

🕒 200–240 Min 

Preparation

- 1 Slice the meat and fry in a hot pan with a little clarified butter over a very hot heat. When it is browned on all sides, place onto a plate.
- 2 Add a little clarified butter to the same pan and fry the onions and garlic.
- 3 Add the tomato puree and paprika and fry while stirring. Then add the meat back to the pan and use the vinegar and beer to deglaze.
- 4 Add the beef stock, marjoram, juniper berries and bay leaves.
- 5 Allow everything to come to the boil and leave to simmer over a low heat until the meat is tender (at least three hours.)
- 6 Toward the end, add a little cornstarch to thicken the sauce. Alternatively: Grate the raw potatoes into the goulash at the start. Season with salt and pepper to taste and serve.

Ingredients 4 Portions

♦ = Kotányi Produkte

1 kg	Chuck steak or beef shank
3 piece	Onions
3 piece	Garlic cloves
2 tbsp.	Vinegar
2 tbsp.	Butter, clarified
3 tbsp.	Tomato puree
1 piece	Carrots, small
250 ml	Dark beer
300 ml	Beef stock
2 tbsp.	♦ Paprika Special Sweet
1 tsp.	♦ Organic Marjoram, Crushed
4 piece	♦ Bay Leaves, Whole
1 tsp.	♦ Juniper Berries, Whole
1 pinch	♦ Pepper Rainbow, Whole
1 pinch	♦ Sea Salt, Coarse



VIDEO

How to cut onions easily

