

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.

VIDEO
How to cut onions easily

Ingredients 4 Portions

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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