



## BEEF STROGANOFF

⏱ 10 min. ⌚ 35 min. 🌱 easy 🍴 4 portions

### INGREDIENTS

4 sprigs fresh flat-leaf parsley, leaves only  
 1 brown onion (approx. 180 g), cut into halves  
 30 g butter  
 1 tbsp ground paprika  
 1 pinch ground cayenne pepper, to taste  
 700 g beef fillet, cut into strips (6 x 2 cm)  
 1 pinch salt, to taste  
 200 g button mushrooms, cut into quarters  
 50 g tomato paste  
 100 g white wine  
 1 tbsp Meat stock paste (see Tips)  
 1 tbsp cornflour  
 1 tsp Dijon mustard  
 120 g sour cream

### USEFUL ITEMS

bowl

### Preparation

1. Place parsley into mixing bowl and chop **3 sec/speed 7**. Transfer into a bowl and set aside.
2. Place onion into mixing bowl and chop **3 sec/speed 5**. Scrape down sides of mixing bowl with spatula.
3. Add butter, ground paprika and cayenne pepper and sauté **3 min/120°C/speed 1**.
4. Add beef and salt and cook **10 min/100°C/↻/speed 1**, placing simmering basket instead of measuring cup onto mixing bowl lid.
5. Add button mushrooms, tomato paste, white wine, stock paste, cornflour, mustard and sour cream and cook **10 min/100°C/↻/speed 1**, placing simmering basket instead of measuring cup onto mixing bowl lid.
6. Allow to rest for 5 minutes, then garnish with reserved chopped parsley and serve hot.

### TIPS

- Serve beef stroganoff with mashed potato, pasta or polenta.
- To ensure this recipe is gluten free, always check the label of your cornflour as some may contain traces of wheat or gluten.
- To make your own Meat stock paste, refer to the recipe on Cookidoo®.