Boeuf bourguignon

Opskrift af V-ZUG Ltd



Tilberedning
Tilberedningstid
Portioner 4

Preparation

2 carrots

2 onions

1 kg beef, for braising, allowing 60 g per person

750 ml red wine, burgundy

200 g champignons

150 g diced bacon

1 clove of garlic

1 tsp tomato purée

Salt

Pepper

(For)varm ovnrummet til 160 °C i Varmluft fugtig

Wash and peel the carrots and cut into 2 cm cubes. Peel and finely chop the onions. Peel and crush the clove of garlic.

Place all the ingredients in a porcelain dish, season and mix together well.

Put the porcelain dish on the wire shelf in the preheated cooking space. Cook.

Sæt bagværket ind

Varmluft fugtig 160 °C i 2 Timer

1 tbsp sauce thickener, e.g. Maizena Express

Add 3 tbsp water to the sauce thickener and stir. Take the porcelain dish out of the cooking space after 90 minutes and quickly and carefully stir in the sauce thickener. Return the porcelain dish to the cooking space. Cook for another 30 minutes until the meat is tender.

Tilbehør

Porcelain dish ½ GN, depth 65 mm

Wire shelf

Yderligere oplysninger

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