



Boeuf bourguignon

Receta de V-ZUG AG



Preparación
Tiempo de
cocción
Porciones

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

Aire caliente húmedo (160 °C)

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.

Introducir el producto de horneado

Aire caliente húmedo 160 °C durante 2 H

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.

Accesorios

Porcelain dish ½ GN, depth 65 mm

Wire shelf





Información complementaria

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