



Beef ragout

Recipe by V-ZUG Ltd.



Preparation
Cooking
time
Portions 4

beef stew with smoked paprika

Ragout

- 600 g beef ragout
- Some salt
- Peanut oil for searing
- 3 onions, cut into fine strips
- 2 red peppers, cut into fine strips
- 1 tbsp smoked paprika powder, (e.g. Pimentón de la Vera)
- 800 ml veal stock
- 2 tbsp cornflour
- 2 cloves of garlic, crushed
- 1 unwaxed lemon, some grated zest
- 1 tsp cumin powder

Serving

- 1 bunch of chives, finely chopped
- 2 gherkins, cut into fine strips
- 2 tbsp crème fraîche

Additional information

Created on 26.01.2022

