Beef ragout

Recipe by V-ZUG Ltd.



beef stew with smoked paprika

Preparation	
Cooking time	
Portions	4

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