

Beef Stroganoff



Ingredients

2 tbs. olive oil
1 onion, diced
2 cloves garlic, finely chopped
450g piece of rump steak, cut into strips
1 $\frac{1}{2}$ tsp. sweet paprika
1 tsp. smoked paprika
350g mixed mushrooms (chestnut, button, oyster, field)
50g dried porcini mushrooms (optional)
100ml white wine
3 tbs. sour cream
10g butter
 $\frac{1}{2}$ bunch of chives, roughly chopped

Method

Place porcini mushrooms in a bowl of warm water and rehydrated for 20 minutes. Drain and then reserve the liquid.

In a bowl mix the beef strips with the paprika and salt and pepper.

In a large sauté pan, add 2 tablespoons of oil and sweat off the onions with the garlic. Once softened, remove from the pan and reserve.

Turn the heat up and add a little more oil and sauté the beef strips for 2-3 minutes. Remove and reserve with the onions. Add the mushrooms to the same pan, including the drained porcini and cook for 5 minutes or until lightly coloured and soft. Season with salt and pepper and return the onion and beef mixture back to the pan. Add the butter, reserved porcini

stock, wine and boil for 6-8 minutes. Finish with the cream and thicken. Add chives

Serve on rice or mash.