

Paprika Goulash of Beef

Ingredients

Beef brisket
Onion
Celery
Red chili
Lemon
Sage
Bay leaf
Tomato paste
Olive oil
Full cream

Seasoning

Salt & pepper
Beef stock
Paprika



The Preparation

Cut beef brisket into bite-size cubes. Season with salt & pepper, red wine. Dust beef brisket cubes with paprika. Marinate for 30 minutes.

Dice onion, red chili, celery.

Heat olive oil in a pot. Add bay leaf.

Fry the diced ingredients with sage. Add tomato paste to cook until ingredients become bright & shiny.

Pour beef brisket cubes into pot to cook with beef stock. Grate lemon peel into the ingredients.

Cover the pot and stew till beef brisket is tender.

Pour cream on top.

Done!



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Cooking Tips:

1. How much paprika to use? When the beef cubes are wrapped evenly with paprika, they will feel slightly dry.
2. Dry sherry is used in traditional Hungarian Beef Goulash instead of red wine.
3. Use a spatula when marinating beef with paprika as it stains the hands.
4. Stewing time depends on the quality of the beef. Check from time to time.
5. Use lemon peel to remove the gamey taste from the beef.