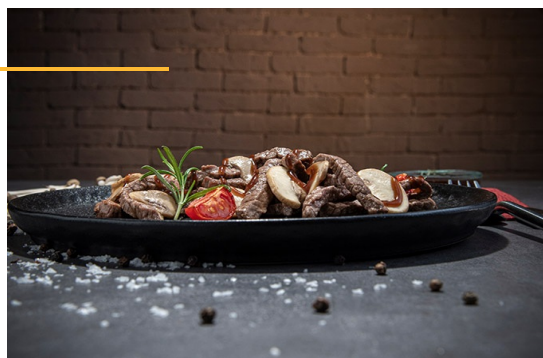


Beef Stroganoff

The mushroom-garlic creamy sauce adds complexity to the slow-cooked meat strip; creating a savory-balanced taste. This simple recipe is perfect for hotels buffets and casual dinings. For best results, use Goody canned mushrooms. Please the taste of meat lovers, by providing them with this classic Russian recipe.

 Serving 4



Ingredients

Top sirloin steak thinly sliced into strips*	450 g
olive oil	40 g
butter	45 g
medium onion finely chopped	50 g
Treva Mushroom	225 g
garlic cloves minced	10 g
all purpose flour	30 g
Goody Beef stock	10 g
water	200 ml
heavy whipping cream	150 ml
sour cream	50 g
Worcestershire sauce	30 g
dijon mustard	5 g
salt	2 g
black pepper	1 g

Instructions

- Over medium-high heat. Add oil then add beef strips in a single layer, cooking 1 minute per side without stirring. Cook until just browned. Remove beef to a plate and cover to keep warm
- Add butter, chopped onion and Treva sliced mushrooms. Sautee 6-8 minutes or until liquid has evaporated and onions and mushrooms are soft and lightly browned.
- Add garlic and sauté it for 1 minute until fragrant. Add flour and sautee it for another minute stirring constantly.
- Pour in Goody beef stock and water, scraping the bottom of the pan then add whipping cream and simmer another 1 to 2 minutes or until it's slightly thickened.
- Stir a few tablespoons of the sauce into sour cream to temper it so the sour cream doesn't curdle then add it to the pan while stirring constantly.
- Stir in Worcestershire sauce, Dijon mustard, and season it with salt and pepper and continue simmering until sauce is creamy. Add beef with any accumulated juices back to the pan and bring just to a simmer or until beef is heated through.