

Sauerkraut-mushroom stew

Ingredients (4 servings)

770 g canned sauerkraut
400 g chamignon mushrooms
4 shallots
6 chornichons
4 tbsp olive oil
600 g cubed beef chuck
1 tbsp ground paprika
2 bay leaf
800 ml beef stock
4 tbsp sour cream
sugar to taste
salt and pepper to taste
parsley for garnish

Utensils

wooden spoon, cutting board,
knife, large pot

Enjoy with

Rustic bread
You'll want a thick slice of
hearty bread to sop up this
tasty stew.

RECOMMENDED PRODUCT



Difficulty: Easy

Time: 45 min. preparation time

Nutrition: Calories ca 587 / Protein 37g / Carbohydr. 12g / Fat 43g

Step 1



Clean and slice mushrooms, mince shallot,
and slice cornichons horizontally.

cutting board, knife

200 g champignon mushrooms, 2 shallots, 3
cornichons

Step 2



Add oil to pan over medium-high heat, then
add mushrooms and shallots. Sauté for
approx. 3 min. or until fragrant. Add beef and
continue to cook for approx. 1 min. more, or
until browned on all sides. Add ground
paprika and bay leaf, as well as salt and
pepper to taste and mix to combine. Add
beef stock.

wooden spoon, large pot

2 tbsp olive oil, 300 g cubed beef chuck, 0.5 tsp
ground paprika, 1 bay leaf, 400 ml beef stock

Step 3



Lower heat to a simmer, then add sauerkraut and continue to cook for an approx. 30 – 40 min., or until the beef is tender. Add sugar to taste, then stir in the sliced cornichons. Remove from heat.

375 g canned sauerkraut, sugar to taste

Step 4



Transfer stew to two serving dishes and garnish with sour cream, parsley, and salt and pepper to taste..

2 tbsp sour cream, parsley for garnish, salt and pepper to taste