

Beef Stroganoff

Ingredients



- 2 tbsp oil
- 1 tbsp butter
- 1 onion, diced
- 250g mushrooms
- 200g diced beef
 - 1/4 tsp salt
- 1/4 tsp black pepper
- 250ml double cream
 - 150ml sour cream
 - 1/4 tsp paprika

Method

- 1.** Heat 1 tablespoon of the oil and all the butter in a large frying pan over a medium-high heat, until the butter starts to foam.
- 2.** Add the onion and cook for 5 minutes, stirring often, until it starts to soften.
- 3.** Add the mushrooms and cook for a further 3–4 minutes, stirring often, until lightly browned.
- 4.** Transfer the contents of the pan to a heatproof bowl. Place the pan back over the heat and turn the heat up to high.
- 5.** Cut the diced beef into small strips.
- 6.** Drizzle the beef with the remaining tablespoon of oil, sprinkle with the salt and pepper, and place in the hot pan. Cook for 2 minutes, then turn the strips over and cook for a further 2 minutes.
- 7.** Add the onion and mushrooms back to the pan, and lower to a medium-low heat. Pour in the double cream, followed by the sour cream. Stir and slowly heat through until the sauce is hot and the sauce at the edge of the pan is just starting to bubble (don't let it boil).
- 8.** Turn off the heat.
- 9.** Spoon the stroganoff over cooked rice, and sprinkle with the paprika just before serving.