

Raciones para 1

1 kg
Chopped Beef

1
Onion

2
Leeks

3-4
Potatoes

4
Carrots

1
Dakt Beer

750 ml
Beef stock

Extra virgin olive oil

Salt

Black pepper

1
Bay leaf

3
Garlic cloves

2 teaspoon
Tomato paste

Rosemary

- 1 Add Salt and pepper to the beef. Cover the bottom of a pan with olive oil and preheat. Add the beef and cook until browned. Remove and reserve.
- 2 Add the garlic and cook. Then add the onion, leek julienne cut and chopped carrots. Saute until tender.
- 3 Incorporate tomato paste, mix and add the reserved beef.
- 4 Add beer and let the alcohol evaporate then. Add the broth, rosemary, bay leaf and allow it to simmer for two hours. Leave the pan covered and stir occasionally and if necessary add more broth or water.
- 5 Make sure the beef is tender, and if so, add the peeled potatoes, the cut into medium pieces and cook for 15 minutes. Once the potatoes are ready, withdraw from the heat and serve this delicious beef stew hot.

Chef's Notes

<https://cookinglovers.teka.com/es/receta/estofado-de-ternera-al-estilo-tradicional/>

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