

Beef stew with Port wine

Raciones para 1

500 g
Casserole beef

15 g
Plain flour

30-45 ml
Extra virgin olive oil

10
shallots, peeled and whole

2
carrots, peeled and sliced

200 ml
Port wine

200 ml
water or beef stock

1-2 sprigs
fresh thyme

Salt

Black pepperPimienta negra molida

- 1 Dust the meat in the flour, shaking off any excess. Heat the oil in a large casserole pan and brown the meat in batches over high heat. Remove with a slotted spoon and set aside.
- 2 Reduce the heat and add the shallots and carrots. Cook for a 2-3 of minutes before returning the beef to the pan.
- 3 Add the Port wine and cook uncovered on a high heat for a few minutes until the alcohol has evaporated.
- 4 Add the water or stock, the thyme, and salt and pepper to taste.
- 5 Cover the casserole pan with the lid and simmer for a couple of hours on a very low heat or until the beef has turned soft and tender.
- 6 Let sit for a few hours or, even better, until the following day. Serve with mashed potato for a complete meal.

Chef's Notes

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

