

Beef Stroganoff

Serves

4

Prep Time

15 mins

Cooking Time

15 mins



Ingredients

- 600g Lean Scotch Beef PGI Rump Steaks, thinly sliced
- 1 large onion, peeled and sliced
- 200g chestnut mushrooms, sliced
- 2 cloves garlic, peeled and minced
- 2 tsp Dijon mustard
- 1 low salt beef stock cube
- 100ml boiling water
- 80g light crème fraiche
- 15ml lemon juice
- Black pepper
- 30ml Scottish rapeseed oil - plus extra to fry the steaks

Cooking Method

- 1 - Dissolve the stock cube in the boiling water
- 2 - In a large frying pan heat the oil and the butter
- 3 - Fry the onion for a few minutes then add the mushrooms and the garlic
- 4 - Fry until the mushrooms are just browned
- 5 - Add the beef stock, crème fraiche, mustard and the lemon juice and heat through
- 6 - Put the sauce into a bowl and clean the frying pan
- 7 - Heat the oil in the frying pan and sauté the steak slices for 6 ? 7 minutes until browned
- 8 - Add the mushroom sauce, season with some black pepper and heat through
- 9 - Serve with rice



Find all recipes at scotchkitchen.com