

Steak and Mushroom Stroganoff

Ingredients

1-2 nests of Tagliatelle

1 tbsp oil

$\frac{1}{2}$ onion

2 garlic cloves

$\frac{1}{2}$ tsp paprika

$\frac{1}{2}$ green pepper

2-3 mushrooms

2 tbsp red wine vinegar

100ml beef stock

100g lean rump steak,

$\frac{1}{4}$ cup double cream

Handful of Coriander

Method

1. Cut the onion and garlic really finely.
2. Slice the mushrooms.
3. Cut up the pepper into bite size.
4. Cut up the coriander roughly.
5. Cut up the beef into strips.
6. Fry the beef depending on how rare you like it.
7. Prepare the beef stock.
8. Fry the onion for a few mins.
9. Add the garlic, paprika, salt and pepper and cook for 1 minute.
10. Add the pepper and mushrooms, and fry for a few minutes.
11. Cook the Tagliatelle, **once it starts boiling turn it off and leave in the hot water.**
12. Add the vinegar, the stock and the double cream and season, bubble for a few mins until thickened slightly.
13. Add the Tagliatelle with your tongs.
14. Gently toss everything together.

