

## Goulash



**Time:** 105 min.

**Difficulty:** Medium

### Ingredients (4 people)

- Pomi L+ 500g 3 tablespoons
- **Ingredients**
  - Bay leaves to taste
  - Beef stew in rather large cubes 2.2 lbs.
  - Extra-virgin olive oil to taste
  - Flour to taste
  - Garlic to taste
  - Marjoram to taste
  - Red wine 2 glasses
  - Rosemary to taste
  - Salt to taste
  - Sweet paprika to taste
  - White onions 5

**For this recipe we used:**



## Preparation

In a non-stick pan, sauté the onion with the oil; as soon as the onion gets golden, add the meat and let everything brown over medium heat.

Then pour the red wine, a tablespoon of flour and sweet paprika, **Pomi L+**, marjoram, bay leaves, garlic clove and rosemary. Adjust the salt and let bake on low heat for at least 1 hour and 30 minutes, stirring occasionally. Add water if the meat dries too much during cooking.