Pomì
O Così. O Pomì.

Goulash



Preparation time: 105 min
Difficulty: Medium

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

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, **Pomì 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.

For this recipe we used:

Strained Tomatoes 3 tablespoons

