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Recipe: Hungarian goulash soup

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Another offering from our guest chef Magnus Sherr, the general manager of [Mahlzeit](#), is one perfectly suited for the final days of Yangon's cooler evenings.



In his belief, “excellence is a gradual result”, which could not be more perfectly embodied in a dish than by a good, slow-cooked goulash.

Thankfully, you no longer need to sun-dry the meat and store it in a sheep's stomach, as Sherr shares his recipe for a stove-top version of the classic Hungarian herdsman dish.

Hungarian goulash

750ml broth
 700g beef, cubed
 500g potatoes, cubed
 100ml red wine
 20g pork fat
 14g tomato paste
 7g smoked paprika powder
 7g caraway seeds
 7g marjoram
 3 tomatoes, halved
 3 carrots, cubed
 2 onions, chopped
 2 cloves garlic, chopped
 2 red chillies, chopped
 2 capsicums, chopped
 .5 litre hot water

Heat up the pork fat in a sauce pan. Add the onion, garlic, and seasonings (caraway, marjoram and paprika powder) and stir for about one minute.

Roast the beef cubes in a separate pan until nicely caramelised (browned) and add them to the garlic and onion mixture.

Add the carrots, capsicums and the tomato paste and stir thoroughly. Deglaze with the red wine. Let simmer for about 30 minutes. Add the tomatoes and serve steaming hot before the weather gets hotter than your soup.