

GOULASH SOUP



Category: Soups and Stocks

Created: on 2017-12-01
Suggested by: Treppenhai
Total preparation time: 125
Minutes

Suitable for machine:

- Supercook SC250
- Supercook SC300
- Supercook SC350
- Supercook SC380
- Supercook SC400

INGREDIENTS FOR 6 SERVES

500 gram	Beef goulash, diced finely
100 gram	diced bacon
2 tablespoon 15ml	Clarified butter
3 clove	garlic
1 piece	Large onion, finely chopped
800 milliliter	beef broth
150 milliliter	red wine
3 tablespoon 15ml	smoked paprika
1 tablespoon 15ml	tomato paste
1 teaspoon	hot paprika powder
2 teaspoon	sugar
2 leaf	bay leaf
1 teaspoon	dried marjoram
1 pinch	salt
1 pinch	pepper
3 piece	large potato cut into small cubes
1 piece	Sliced carrot
1 piece	diced red bell pepper
1 tablespoon 15ml	parsley shredded

STEP BY STEP - PREPARATION

To see the full recipe, please [log in](#).

TOOLS



Mixing knife (sharp)



Spatula



Measuring cup (MC)