

## BEEF BOURGUIGNON SC400



Category: Fish and meat  
main courses

Created: on 2021-12-23  
Qualified by: Supercook CL  
Suggested by: Kitchen  
Center Chile  
Total preparation time: 134  
Minutes

Suitable for machine:  
- Supercook SC350  
- Supercook SC400

### INGREDIENTS FOR 8 SERVES

<b>60 milliliter</b>	olive oil
<b>1 kilo</b>	sobrecostilla (beef) in pieces of 4-5 cm
<b>150 gram</b>	smoked bacon (5mm strips)
<b>250 gram</b>	onion quartered
<b>2 clove</b>	garlic
<b>150 gram</b>	sliced carrots
<b>250 milliliter</b>	red wine
<b>250 milliliter</b>	broth, beef
<b>1 tablespoon 15ml</b>	concentrated tomato
<b>1 teaspoon</b>	dried thyme
<b>1 leaf</b>	laurel
<b>1 teaspoon</b>	salt
<b>200 gram</b>	quartered fresh mushrooms
<b>200 gram</b>	pearl onions
<b>1 pinch</b>	black ground pepper

### STEP BY STEP - PREPARATION

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

## TOOLS



Vapore