

## AJIACO



Kategori: Supper

Laget: den 2021-09-06  
Kvalifisert av: Supercook CL  
Foreslått av: Kitchen Center  
Total forberedelsestid: 26:10 minutter

Egnet for maskin:  
- Supercook SC250  
- Supercook SC300  
- Supercook SC350  
- Supercook SC380  
- Supercook SC400

### LISTE MED INGREDIENSER

|                      |                                                                |
|----------------------|----------------------------------------------------------------|
| <b>450 gram</b>      | beef (posta or roasted beef preferred), cut into 2x3 cm strips |
| <b>1</b>             | sliced carrots                                                 |
| <b>1 kvist</b>       | celery                                                         |
| <b>1/2</b>           | red bell pepper, cut into 1x4 strips                           |
| <b>1</b>             | medium onion, cut into feathers                                |
| <b>1 fedd</b>        | Hvitløk                                                        |
| <b>50 milliliter</b> | olje                                                           |
| <b>1 teskje</b>      | Paprika or merquén                                             |
| <b>1 matskje</b>     | oregano                                                        |
| <b>1 klype</b>       | Spisskummen pulver                                             |
| <b>2</b>             | medium potatoes, cut into cubes of 3X3 approx                  |
| <b>1 klype</b>       | pepper                                                         |
| <b>1</b>             | beef broth cube                                                |
| <b>1 liter</b>       | Hett vann                                                      |
|                      | salt or soy sauce to taste                                     |
|                      | fresh cilantro, finely chopped (for garnish)                   |
| <b>2</b>             | egg.                                                           |

### TRINN FOR TRINN - TILBEREDNING

For å se hvordan dette tilberedes må du [logge deg inn](#).