

# CHEF SIMMER SAUCE

**BEEFY BEER SAUCE RECIPE**

## **BEEF STROGANOFF**

**Handcrafted by Chef Sophie Budd**



### **Ingredients**

1 kg beef thinly sliced, 1 x onion diced, 2 x tbsp Dijon mustard  
300 ml cream, 200 g mushrooms sliced

### **Steps**

- fry off sliced beef and onion in oil until golden
- add mushrooms, fry for 3 minutes
- pour in simmer sauce, mustard and cream, simmer for 10 minutes



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