

Warren Mendes' Beef Stroganoff with Easy Fresh Pasta



Serves: 4 people

User Rating: ★★★★★

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Reflecting on his favourite recipes, food editor and chef, Warren Mendes reveals that some of his favourite dishes are those that his mum created and that he has perfected with her over time by creating meals to remember together.

“Mum and I find it very easy to cook together because she makes fantastic food and I always like to put my own spin on her recipes. Every time I try and ask her why she does things a certain way she always tells me it’s because it’s her recipe – and you can’t argue with that but I still like to tweak them my way! In a sense, we’re collaborating in the kitchen and it’s always fun”, says Warren.



Ingredients

STROGANOFF

- 2 tbs extra virgin olive oil
- 1 onion, chopped
- 2 garlic cloves, chopped
- 500g chuck steak, thinly sliced*
- 400g swiss brown mushrooms, thinly sliced
- 1 tsp paprika
- 1 tbs dried oregano
- 1 cup good quality red wine

½ cup brandy or sherry
125g sour cream
Salt and lots of freshly ground black pepper
1 lemon, zested and juiced
Chopped parsley to serve

EASY PASTA

400g plain flour
4 eggs
20ml extra virgin olive oil
20ml water
4 pinches of salt

Method

1. Heat the oil in a casserole pan or saucepan over medium high heat. Add the onion and cook for 3-4 minutes, seasoning well with salt then add the garlic and cook for a minute. Add the beef, and cook for 4-5 minutes until well browned, seasoning well with freshly cracked black pepper, then add the oregano and paprika and continue to cook for 2 minutes. Add the mushrooms and stir to coat then add the wine and brandy, bring to a simmer, cover, reduce heat to medium low and simmer for 20 minutes until the meat is tender. Remove lid, stir through the sour cream. Season to taste.
2. For the pasta, (cooked while the stroganoff is simmering). Place the flour and salt in a bowl and make a well in the centre. Crack each egg into the centre then add the oil. Gradually whisk the eggs then bring the mixture together, working in the flour. Turn onto a clean bench then knead the dough until smooth. Wrap and rest for 10 minutes in the fridge. Cut dough into 4 portions then use a pasta roller (alternate method will be given) to roll out the pasta and cut into a fettucine shape. Boil in salted boiling water then drain, reserving some cooking water. Add to the stroganoff and toss to combine with the lemon juice.
3. Serve topped with parsley and lemon zest and a green salad on the side.

Notes

*Vegetarian variation – Replace meat with 4 large black mushrooms, still using the button mushrooms and adding 2 tbs pesto to the recipe. Sprinkle lemon zest over the dish just before serving. This is mum's twist on the recipe – as she is in fact a vegetarian!



This recipe is part of a collection of delicious recipes we've curated with some of our favourite chefs to help you make a ***Meal to Remember*** with your family or friends at home. To see the whole collection [click here](#).