

Belmond Grand Hotel Europe St. Petersburg: Beef Stroganoff

This famous Russian dish is one of the best-known contributions to family dinner tables across the world. Legend says that the dish was named after the Stroganovs, a family of merchants who enjoyed immense wealth and power during the reign of the Tsars, and whose palaces remain a highlight of any trip to St. Petersburg. At Belmond Grand Hotel Europe, the Beef Stroganoff is made using this original recipe donated to the hotel by a descendant of the Stroganoff (Stroganov) family.

INGREDIENTS (serves one)

- 160 g Beef
- 20 g onion
- 30 g champignons
- Demi-glacé sauce: Add 10 g of mustard to 100 g of meat bouillon, 100 g of cream (33% fat), 30 g of tomato sauce. Thicken with flour. Add 30 g of honey.

PREPARATION

- Fry meat, onions and champignons until cooked. Combine with the sauce. Stew for another 2 minutes.
- Serve with mashed potatoes, pickles and marinated beetroot. Garnish with deep-fried onions.

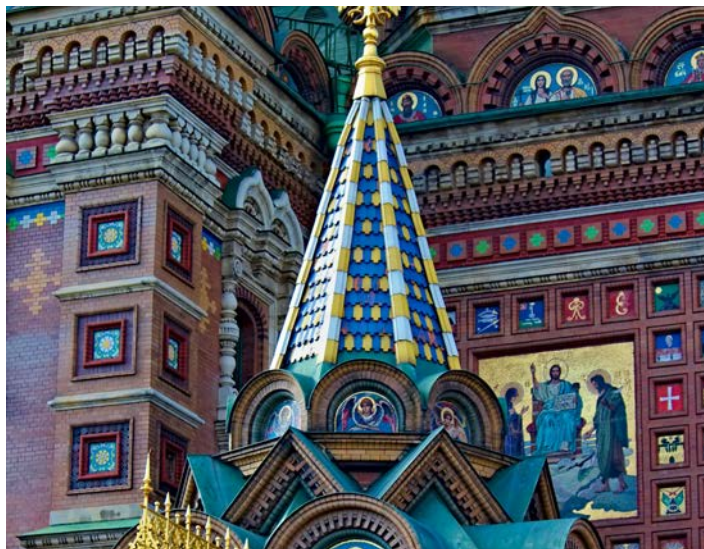


Photo courtesy the Belmond Grand Hotel Europe (left)