TATUA
Specialised Dairy

Creamy Beef Stroganoff Pasta

Ingredients

2 tablespoons olive oil
1 onion, finely sliced
1 clove garlic, finely chopped
450g beef fillet or sirloin, finely sliced
200g button mushrooms
1 teaspoon whole grain mustard
500mls Tatua Culinary & Whipping Cream
¼ cup parmesan
4 portions of bow tie pasta
1 tablespoon chopped parsley

Method

1. Heat the oil in a large frying pan.
2. Add the onions and garlic and saute for 2-3 minutes until soft.
3. Add the beef and cook until brown.
4. Add the mushrooms and cook until soft.
5. Add the Tatua Culinary & Whipping Cream, ½ the parmesan and seasoning and simmer 2-3 minutes until bubbling and thickened.
6. Toss with the cooked pasta.
7. Serve with parmesan and chopped parsley.

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