

# Beef Bourguignon with baguette dumplings cooking instructions

- Allow the discs of beef bourguignon to defrost before heating gently in a saucepan
- Defrost the dumplings for about an hour before cooking
- If the stew seems too thick add between 100-150ml of water per serving
- Place a non-stick pan on a medium heat and add a knob of butter
- Once the butter is foaming add the dumplings and fry for about 5min, until golden brown and crisp
- Divide the stew between serving bowls and top with the dumplings
- Enjoy!

Serving suggestion:

Serve with some boiled/steamed greens of your choice