

Beef Bourguignon with baguette dumplings cooking instructions

- Allow the discs of beef bourguignon to defrost before heating gently in a saucepan – simmer for a few minutes to ensure the meat is soft and heated all the way through
- If the stew seems too thick add between 100-150ml of water per serving
- Defrost the dumplings for about an hour before cooking
- 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

Gulasch and Semmelknödel heating instructions

- Remove the required Gulasch units from the freezer bag and place in a bowl to defrost before re-heating on a gentle heat– simmer for a few minutes to ensure the meat is soft and heated all the way through
- Allow the Knödel to defrost for half an hour or so before cooking
- Bring a large pot of water to the boil and add a generous pinch of salt
- Add the dumpling/s and cook on a gentle simmer for approximately 20min – the dumplings should be soft and springy
- Remove the dumplings from the water and top with the Gulasch
- Enjoy!

Serving suggestion:

Serve with a fresh green salad or some boiled green beans or Sauerkraut cooked with some caraway seeds for a real Austrian feast

Thai beef stew heating instructions

- Simply reheat the units of stew on a low heat in a sauce pan
- Simmer for a few minutes to ensure the meat is soft and heated all the way through and the stew is runny/like a soup
- Enjoy!

Serving suggestion:

This stew should be quite runny and can be served over jasmine rice or with rice noodles as a kind of Thai beef soup. Cook the noodles according to the packet instruction, divide between serving bowl and pour over the stew. Top with some fresh coriander and spring onion.

