

Wolfgang's Beef Goulash

Recipe courtesy Wolfgang Puck, 2001

Prep Time:	1 hr 35 min	Level:	Serves:
Inactive Prep Time:	--	--	4 servings
Cook Time:	2 hr 30 min		

Ingredients

- 2 tablespoons extra virgin olive oil
- 4 cups onions, thinly sliced
- 1 tablespoon sugar
- 3 garlic cloves, minced
- 1 tablespoon caraway seeds, toasted and ground
- 1 1/2 tablespoons sweet paprika
- 1 teaspoon spicy paprika
- 2 tablespoons minced fresh marjoram leaves
- 1 teaspoon minced fresh thyme leaves
- 1 bay leaf
- 3 tablespoons tomato paste
- 2 tablespoons balsamic vinegar
- 4 cups chicken stock
- 2 1/2 pounds beef shank, cut into 2-inch cubes
- 1 teaspoon kosher salt
- 1/4 teaspoon freshly ground black pepper
- Spaetzle, recipe follows

Directions

In a large saute pan, heat the olive oil and saute the onions and sugar until caramelized. Add the garlic and caraway seed. Cook for 1 minute. Add the sweet and sharp paprika, marjoram, thyme, and bay leaf. Saute another minute, until fragrant. Add the tomato paste. Deglaze with the vinegar and the stock and add the pieces of beef shank, salt, and pepper. Bring to a boil, then lower to a simmer and cook until very tender, about 1 1/2 hours, stirring occasionally.

Taste and adjust seasoning with salt and pepper. Serve with Spaetzle on the side.

Spaetzle:

- 4 egg yolks
- 1 egg
- 1 3/4 cups milk
- 1 pound (about 3 cups) all purpose flour
- 1/4 teaspoon freshly grated nutmeg
- 1 teaspoon salt
- 1/4 teaspoon freshly ground pepper
- 1/2 cup peanut oil
- Salt
- Pepper
- 2 ounces unsalted butter
- 1 tablespoon fresh minced parsley

In a small bowl, beat together the egg yolks, egg and milk. In a medium bowl, combine the flour, nutmeg, salt, and pepper. Add the egg mixture to the flour mixture and mix with hand until well blended. Do not overmix at this stage. Cover the bowl and refrigerate. Allow the batter to rest for at least 1 hour.

Bring salted water to a boil. Place a perforated hotel pan on top of the pot. Place the batter on the pan and force through the holes to form spaetzle. Cook for 4 to 5 minutes, or until al dente. Transfer cooked spaetzle to a bowl of ice water to shock. When cool to the touch, drain well. Stir in half the oil. (At this point you can cover and refrigerate up to 2 days).

Over high heat, place a large saute pan until it gets very hot. Add the remaining 1/4 cup of oil and the boiled spaetzle. Saute until golden. Season, to taste, with salt and pepper. Finish with butter and sprinkle with parsley.



