

Andreas Spitzer's dish for Ascherhütte

Beef goulash with porcini-mountain cheese dumplings, wild herb salad and crispy onions



Beef goulash

1 kg Beef (shoulder)
Approx. 1 ltr Beef broth or water
700 g onions
2 Garlic cloves
30 g Paprika powder, sweet
2 tbsp Tomato puree
20 ml Cider vinegar
100 ml Oil or lard
Salt, pepper, marjoram, ground caraway
2 Bay leaves
Grated lemon zest

Porcini-mountain cheese dumplings

250 g Diced bread
250 ml Milk
4 eggs
140 g Butter
100 g Clarified butter
100 g Onions
10 g Garlic
100 g Mountain cheese
300 g Porcini

For the beef goulash, wipe the meat and cut into bite-sized cubes. Finely chop the onions and the garlic. Fry these slowly in a suitably sized pan until golden brown, with the meat. Stir in the tomato puree and paprika powder, heat through briefly, deglaze with the vinegar and finally add the stock or water. Add the herbs and simmer briefly - leave everything to stew gently for around 2 1/2 to 3 hours depending on the quality of the meat. If required thicken with some cornflour.

For the dumplings, fry the finely chopped porcini, onions and garlic in butter. Stir in the grated mountain cheese and the bread cubes, then pour over the hot milk. Add the eggs and the porcini, mix well and leave to stand.

Shape into dumplings and fry in the clarified butter.

For the crispy onions, mix the finely chopped fried onions with Panko and fry in butter, finish with some freshly chopped parsley.

Serve the goulash and the dumplings in a deep dish and garnish with a lightly dressed wild herb salad. Top with crispy onions to add a finishing touch to the dish.