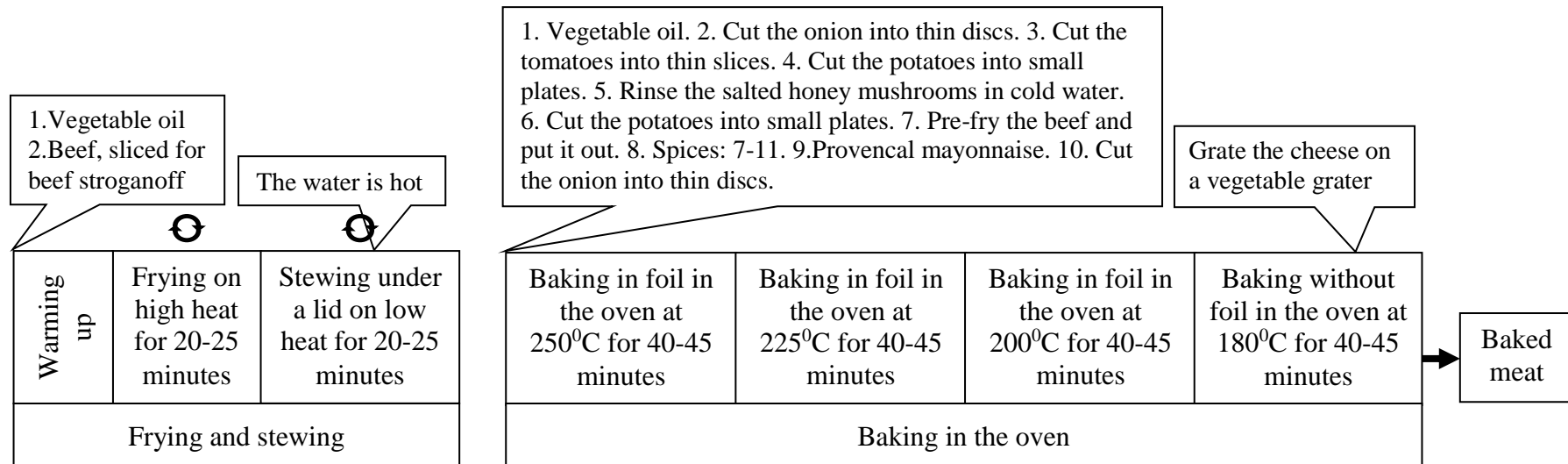


Beef baked in the oven "In French" (khurs.ru - 2023)



☞ - mix

1. Beef, sliced for beef stroganoff – 1.8-2.0 kg
2. Onion – 1.0-1.2 kg
3. Tomatoes – 0.5-0.6 kg
4. Potatoes – 1.7-1.8 kg
5. Autumn salted honey mushrooms – 650-700 g
6. Maasdam cheese – 400-450 g
7. Dried coriander greens – 1 tablespoon
8. Dried crushed garlic – 0.7-0.8 tablespoons
9. Ground coriander – 0.5-0.6 tablespoons
10. Ground black pepper – 0.6-0.8 teaspoons
11. Salt – 1.0-1.2 tablespoons
12. Vegetable oil – 40-50 g
13. Provençal mayonnaise – 120-150 g
14. Hot water – 0.5 liters (for stewing meat)



Beef baked in the oven "In French"



1. Take the beef sliced for beef stroganoff



2. Peel and cut the potatoes into small plates



3. Peel the onion



4. Cut the onion into thin discs



5. Take tomatoes



6. Cut tomatoes into thin slices



7. Take Maasdam cheese



8. Grate Maasdam cheese on a vegetable grater



9. Take vegetable oil



10. Take Provencal mayonnaise



11. We make up the proportions of spices



12. Mix the spices

Beef baked in the oven "In French"



13. Put a frying pan with oil on the fire



14. Put the beef in boiling oil in a frying pan



15. Stir occasionally, fry over high heat



16. Cover the pan with a lid, simmer over low heat



17. Add a little hot water for stewing



18. Take a baking sheet



19. Cover the baking sheet with aluminum foil, leave the edges



20. Pour vegetable oil into the baking sheet on the foil



21. Put a layer of onion on a baking sheet



22. Put a layer of tomatoes in a baking sheet



23. We put a layer of potatoes in a baking tray



24. We put a layer of autumn mushrooms in a baking tray

Beef baked in the oven "In French"



25. Put a layer of potatoes in a baking sheet



26. Put a layer of fried and stewed meat in a baking tray



27. Put a layer of spices in a baking sheet



28. Put a layer of mayonnaise in a baking sheet



29. Put a layer of onion in a baking tray



30. Close the foil overlap



31. Put the baking sheet in the oven and bake under foil



32. Remove the baking sheet from the oven and open the foil on top



33. Put the baking sheet in the oven and bake without foil



34. Bake at 180°C until the onion is browned



35. Remove the baking sheet from the oven, sprinkle with grated cheese



36. Put the baking sheet in the oven, let the cheese melt, it's ready