

Creamy Beef and Thyme

1 large onion (peeled and halved)
2 garlic cloves
Fresh Thyme (approx. leaves from 10 sprigs)
1 tsp sweet paprika
50g TMX stock
100g white wine
150g water
100g cream
20g flour (50g for pie)
800-1000g gravy beef diced
Salt and pepper to taste

Add onion and garlic to bowl and chop on Speed 6 for 3 seconds. Add 20g oil and sauté for 5 minutes at Varoma Speed 2.

Add thyme, paprika, wine, water, stock and beef and salt/pepper to taste. Cook for 45 minutes at 100deg Speed 1.

Add cream and flour and cook for a further 15 minutes at 100deg Speed 1 Reverse with no MC (basket on top).