

Braised beef with dried fruit and wine sauce



Ingredients:

1 k braising beef in slices
2 onions
15 g flour
salt
1 tablespoon green peppercorns
100 cc sherry

olive oil
300 g dried apricots
sultanas
prunes
dates
figs

Preparation:

Season and flour the meat, then fry and set aside. In the same oil, gently fry the chopped onion until golden. Then return the meat to the pan and pour over the sherry. After 5 minutes, lower the heat, put the lid on and simmer for 1 hour. Then add the green peppercorns and dried fruits. Continue cooking for another 30 minutes and serve.