



UCOOK

Silky Ostrich Stroganoff

with a crème fraîche and mushroom
sauce & carrot mash

A dinner classic with touches of indulgence... Nourishing and subtly sweet, carrot mash matches divinely with creamy mushroom stroganoff sauce, thickened with gluten-free flour and packed with free-range ostrich.

Hands-On Time: 25 minutes

Overall Time: 50 minutes

Serves: 2 People

Chef: Samantha Finnegan



Health Nut



No paired wines

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Ingredients & Prep

15ml	Stock & Herb Mix <i>(10ml Beef Stock & 5ml NOMU Provençal Rub)</i>
600g	Carrot <i>peeled, trimmed & cut into bite-sized chunks</i>
300g	Free-range Ostrich Stroganoff
125g	Button Mushrooms <i>wiped clean & roughly sliced</i>
1	Onion <i>peeled & finely sliced</i>
5ml	Smoked Paprika
20ml	Gluten-free Flour
15ml	Balsamic Vinegar
80g	Green Leaves <i>rinsed</i>
60ml	Crème Fraîche

From Your Kitchen

Oil (cooking, olive or coconut)
Salt & Pepper
Water
Paper Towel
Butter (optional)
Milk (optional)

1. STEAM THE CARROT Boil the kettle. Dilute the stock and herb mix with 240ml of boiling water and set aside. Place a pot over a medium-high heat with 3cm of boiling water covering the base. Once steaming, place the carrot chunks in a colander over the pot. Cover with a lid and allow to steam for 15-20 minutes until cooked through and soft. If the water starts to dry out before the carrot is cooked, simply add a little more to the pot to continue. Alternatively, use a steamer if you have one. Drain on completion and return to the pot. Cover with a lid to keep warm and set aside.

2. START FRYING Pat the ostrich strips dry with paper towel. Place a pan over a high heat with a drizzle of oil. When hot, sear the strips for 1-2 minutes until browned but not cooked through. On completion, season and set aside in a bowl. Return the pan to a medium-high heat with another drizzle of oil and a knob of butter (optional). When hot, fry the sliced mushrooms for 4-5 minutes until golden, shifting as they colour. Remove from the pan and add to the bowl of ostrich.

3. THE STROGANOFF BASE Wipe down the pan and return it to a medium heat with another drizzle of oil. When hot, sauté the sliced onion for 3-4 minutes until soft. Add the smoked paprika to taste and sauté for 30-60 seconds until fragrant. Stir through the flour and fry for another 30-60 seconds, shifting constantly. Gradually mix in the diluted stock mix, stirring continuously to prevent lumps. Bring to a simmer and cook for 4-5 minutes until thickened, stirring occasionally.

4. WHILE THE SAUCE IS SIMMERING... In a salad bowl, combine the balsamic vinegar with 10ml of olive oil and some seasoning. Toss through the rinsed green leaves and set aside for serving. When the carrot is cooked and drained, add in a knob of butter or coconut oil (optional) and a splash of milk or warm water. Mash until smooth and season. Replace the lid and set aside for serving.

5. LAST STRETCH! When the sauce has thickened, add in the ostrich and mushrooms, and simmer for another 1-2 minutes until the ostrich is cooked through. Stir in the crème fraîche for 1-2 minutes until combined. Season to taste and remove the pan from the heat.

6. DINNER IS SERVED Plate up the vibrant carrot mash next to the silky stroganoff. Serve the dressed leaves on the side, and there you have it!



Chef's Tip

Avoid overcrowding the pan when frying the mushrooms and cook them in batches if necessary. Mushrooms release water, so if there are too many in the pan, they could end up boiled instead of caramelised!

Nutritional Information

Per 100g

Energy	312kj
Energy	74Kcal
Protein	5.4g
Carbs	7g
of which sugars	3.6g
Fibre	1.9g
Fat	2.5g
of which saturated	1.3g
Sodium	124mg

Allergens

Dairy, Allium, Sulphites

Cook
within
4 Days