

This delicious and very flavoursome dish (it would be rude to call it a stew) was enormously popular with guests who opted to Dine Somewhere Different by attending a lunch at Kennet Furniture Refurbiz, the wonderful recycling charity on Hopton Industrial Estate..



Unusual venues are now being researched for 2020 – if you know of somewhere a bit quirky that the public would not normally expect to have a meal, do let us know.

BEEF & CHORIZO RAGOUT

Serves 4

Ingredients:

1 tablespoon olive oil
200g sliced Chorizo sausage
1kg stewing beef
2 onions, chopped
4 cloves garlic, crushed
3 tablespoons flour
4 tablespoons dry sherry
250ml red wine
3 tablespoons tomato puree
½ teaspoon paprika
½ teaspoon dried thyme
250ml beef stock
Salt and pepper

Method:

1. Warm the oil over a medium heat in a heavy ovenproof casserole
2. Add the chorizo and cook until the paprika oil runs [about 5 minutes]. Take out of the pot and set aside.
3. Raise the heat to high and add the beef and fry until sealed and browned well on all sides. You may need to do this in batches. Take the beef out of the pot and add to the chorizo.
4. Add the onion to the casserole and stir until softened, golden and starting to brown at the edges – about 5 minutes. Add the garlic and cook for a further minute. Stir in the flour and cook for another minute.
5. Return the meat and any juices to the pan, stir well and add the sherry, wine, tomato puree, paprika and thyme and finally the stock.
6. Cover and simmer gently for about 1 ½ hours, until the meat is tender.