



NETZL  
●

## Christine's famous Goulash

1 kg Beef (shoulder)  
½ kg onions  
Hungarian paprika powder  
1 spoon tomato purée  
Marjoram  
Caraway  
Salt  
Pepper



Cut the beef into pieces, heat some oil in a big pot, add onions and roast them slowly till lightly brown, add the meat and sear it, add paprika and roast a little bit, then fill up the pot with water till the meat is piled, add tomato purée, salt, pepper, caraway and marjoram and simmer it for about 2 hour.



**weingut franz und christine netzl**

2464 Göttlesbrunn • Rosenbergstraße 17 • Carnuntum • Austria  
t. +43 (0) 2162 8236 • f. +43 (0) 2162 8236 14 • www.netzl.com • weingut@netzl.com