

Olla ferroviaria



Provincia

Palencia

Ingredients

(for 4 persons)

- 400 g of beef chuck.
- 500 g of potatoes.
- 1 carrot.
- 1 onion.
- 1/2 leek.
- 1/2 green pepper.
- 1/2 glass of white wine.
- 1 clove of garlic.
- 2 tablespoons olive oil.
- 1 bay leaf.
- Salt and pepper.

Preparation method

Prepare the vegetables: peel the potatoes and cut them into pieces, cut the garlic into thin slices, cut the onion in half and each half sliced, cut the leek into slices and cut the pepper into thin slices.

Chop the meat into dices. Heat the oil and fry gently the garlic and onion for a few minutes. Add the meat, season and let it simmer for about fifteen minutes. Add all the vegetables, except the potatoes and cook ten minutes more. Add the white wine and cover with water, boil about 30 minutes more until the meat is almost cooked. Add the potatoes and cook them for about fifteen minutes.