



# Tatsch with beef

Preparation time: 30 minutes

Cooking time: 20 minutes

Finishing time: 0 minutes

Amount for 4/6 guests

This is a variant of the version in our favored cookbook from the Kanton Graubünden. Tatsch is close to a thick pancake that is then cut up with the wooden spatula in the pan. The meat is made a la minute, and the vegetable are the base for the meat-wine sauce

Measurements are all in gram (g) or kilograms (kg), I use a small kitchen scale . Conversion: 1 pound = 452g  
~ = 500g ~ = 0.5 kg, 100 g ~ = 1/4 pound, 1 liter (l) = 1kg, 1000g = 1000 ml (milliliter)

## Grocery list:

- 600 g beef such as steak (cuts that you can serve medium-rare are best)
- 1 small onion, 2 celery sticks, 2 carrots
- 10 small mushrooms for garniture
- 1/2 tea spoon beef or chicken bouillon paste
- olive oil
- 100g red wine
- 200 g flour
- 4 eggs
- 300g milk
- 4 + 4 table spoon butter
- salt, pepper, nutmeg

Picture shows serving (small plate has a diameter of 20 cm)

Starting at 7pm will lead to dinner around 8pm. I use one single cast iron pan for all the steps.

*Tatsch 1:* Take a large bowl, add the flower, pour the milk; add the (liquid) 4 table spoon of butter; add salt,



pepper, and nutmeg, mix with a whisk. Add the 4 eggs, whisking them into the batter, once the batter is smooth, set aside.

*Meat:* Dice the meat into small cubes (5-10mm side) (I trim the fat off), brown it in olive oil on high heat, salt and pepper to taste, the pieces should only be seared and should not really throw off liquid, then set the meat aside, if it throws off liquid, separate the liquid and use for the sauce.

*Vegetable Sauce:* Dice the onion, carrots, and celery very fine, biggest chunks should be of the size of the small beef cubes. Brown the vegetables on high heat with olive oil, once the onions are translucent and the carrots are not raw anymore add the bouillon and the wine (and the meat liquid), salt and pepper to taste and reduce the sauce to about half. Add the beef, turn a few times. Set aside!

*Tatsch 2:* Heat the pan (I reuse the cast iron pan, but you can use another non-stick pan too) and add 4 table spoon of butter, pour the whole batter into pan, and brown on **low** heat. This will take a while, once the top becomes solid, turn the 'pancake' with two large spatulas (see picture for the pancake before the turning (the center is still liquid) and after turning, when in doubt use lower heat (on my stove, I run this on a 3 out of 10). Then brown the other side (this usually does not take that long, perhaps 5-10 minutes after turning, then use the wooden spatula and cut up the pancake into chunks (say 4x5cm (see title photo).

*Mushrooms:* wash and dice the mushrooms (I cut the small Crimini mushrooms in half) and roast them in the pan in a little butter until they look done.

