



Foxconn introduces nations



“Czechia and Slovakia”

Taste the traditional Czech tenderloin or Slovak bryndza dumplings!

Beef tenderloin

Ingredients:

Onion, salt, sugar
3 tbs. plain flour
3 tbs. vegetable oil
50 g bacon
900 g beef tenderloin
3 dl cream, bay leaf
4 pieces of allspice
lemon juice, 3 dl broth
4 pieces of whole pepper
300 g root vegetables
cranberries or currant jam



Instructions: Salt the tenderloin. Make some holes in the meat and press in pieces of bacon. Salt the meat. In a large heavy pot, melt lard over higher heat and sear the beef from all sides until brown. Remove the browned meat and set it aside. Use the same pot that was used to prepare the meat. Reduce temperature to medium heat, add butter, leftover bacon, onion and root vegetables (cut into cubes). Cook until slightly golden, stirring occasionally. Put the meat back in, add the spices, add a little water and simmer in the oven. Pour the juice over the meat and add broth as needed. Remove the soft meat and make the roux. In a pan, melt butter on medium heat. Add flour, and frequently mix until lightly golden. Get a colander, put roux in it, submerge into the sauce, and press roux through the colander. Continuously mix the. Season the sauce with sugar, lemon juice or. Add heavy cream into the sauce and stir. Mix everything with an immersion blender and strain the sauce into a clean pot. Season with lemon juice and salt to your liking. Serve with dumplings and cranberries.

Bryndza dumplings

Ingredients:

500 g grated potatoes
225 g semi-coarse flour
150 ml sour cream
200 g smoked bacon
250 g bryndza cheese
1 egg
salt



Instructions: Prepare a large pot of boiling salted water. Cut the bacon into smaller cubes and fry them. Put the grated potatoes, flour, salt and eggs in a bowl. Make a thin dough and use a colander to strain it directly into the boiling water. If you don't have a colander, put the dough on a cutting board and cut the dumplings into the water with a knife. Once the dumplings float to the surface, drain them. Mix the bryndza and sour cream in a bowl, then add the dumplings.

Enjoy your meal!



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