



OXTAIL

INGREDIENTS

(Makes 15 servings)

OXTAIL LOAF

3kg oxtail
150gr red onion
50gr garlic
100gr leek
20gr ginger
10gr orange juice /peel
1.5l red wine
100ml soy sauce
1.5l water

PURÉ

1600gr celery root
30gr garlic
70gr butter
400ml cream
Salt to taste
Pepper to taste

PICKLED CHERVIL

50gr chervil
100ml water
50ml vinegar
25gr sugar
1gr coriander seed
2gr cardamom
1.5gr black pepper

CHEF **VASCO COELHO SANTOS**

LOCATION **VILA NOVA DE GAIA**

REGION **PORTO**

WINE **ESPORÃO VINHA DAS PALMEIRAS 2015**

OLIVE OIL **ESPORÃO CORDOVIL**

PREPARATION

Marinate the oxtail with the vegetables in red wine and soy sauce for 1 day.

Coat the oxtail with flour and bake in the oven at 210°C for 20 minutes. Reserve the marinade.

Place the marinade and oxtail in a saucepan and let stew for 5/6 hours (until tender).

Shred taking care not to let the vegetables and bones mix with the meat. Strain the sauce and reduce until desired consistency.

Make the loaves and refrigerate for 24 hours.

For the puré:

Peel the celery root, chop into pieces and place in a baking pan. Add garlic, cream and butter and cook in the oven for 1 hour at 180°C.

Blend in a Bimby until smooth, adding cream and butter whenever necessary. Season with salt and pepper to taste.

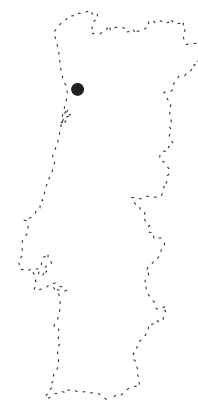
For the pickled chervil:

Cut the chervil into 4 millimetre slices.

In a saucepan, combine the water, vinegar, sugar and spices. Bring to a boil. Let cool and add the sliced chervil.

Refrigerate for 15 days.

Bom Apetite.



Madeira

Açores



Veja o vídeo da receita no Youtube e subscreva o nosso canal

