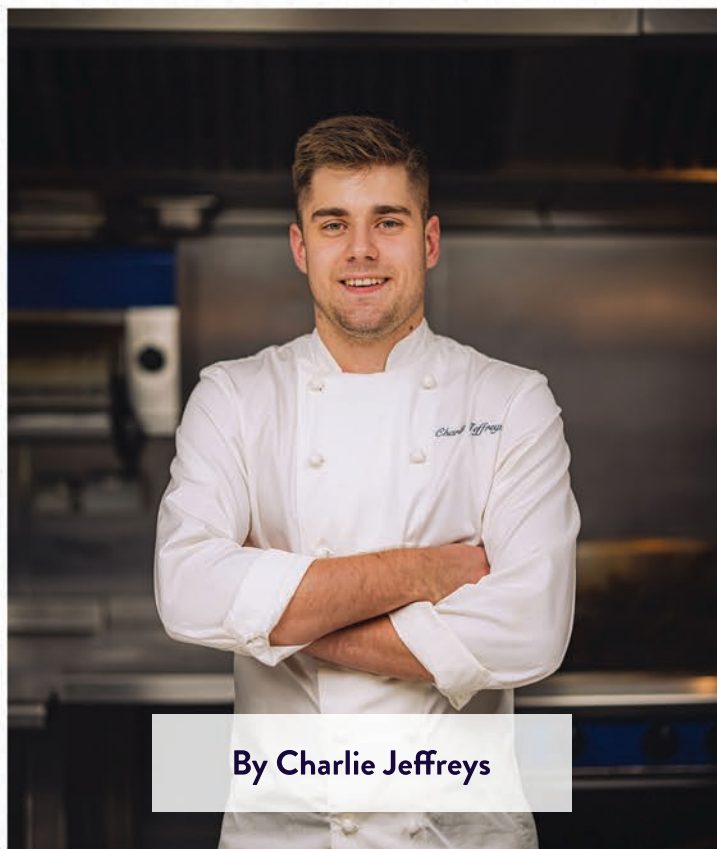


# Oxtail Ragout

Prep Time: 30 minutes

Cook Time: 6 hours

Serves: 4 - 6



By Charlie Jeffreys

## Ingredients

### For the oxtail

- 1kg oxtail
- 500g fresh tomatoes
- 1 onion
- 3 celery sticks
- 2 carrots
- 200ml passata
- 2 bay leaves
- 1 sprig rosemary
- 1 sprig thyme
- 4 cloves garlic
- 1 litre red wine
- 2 litres chicken stock
- Salt/pepper
- Olive oil

### To serve

- This is a recipe where you can pair it with pretty much anything you want. Tagliatelle is a perfect vessel, mash potatoes, inside a taco or simply by itself.

## Method

Pre heat the oven to 120°C.

Start by cutting the oxtail into pieces this is easiest if you find the cartilage which will be either side of the each bone. (If it is already cut then brilliant!) Peel and cut all the vegetables roughly the same size.

Then season the oxtail with salt and sear in a hot oiled cast iron pan until each piece is caramelised then take out and leave on the side. Turn the temperature down on the stove and slowly sweat the cut vegetables, carrot, celery, onion, herbs, garlic.

While this is sweating chop the tomatoes into a similar size as the rest of the vegetables and then add this and cook once cooked add your passata and reduce. Add back your seared oxtail, turn up the heat and deglaze with half of the red wine. Leave this to reduce fully until it has nearly split and then deglaze again with the rest of the wine. Then once this has reduced again cover with chicken stock add a paper cartouche to keep the meat submerged in the liquid.

Cook for 6 hours @ 120°C or until the meat is falling off the bone. Once cooked remove the pan and leave everything to cool slightly inside the liquid, then take out the meat and pick it as you please and reduce the liquid to a sauce or sticky glaze and put the meat back inside.



SHOP NOW AT

[www.thedorsetmeatcompany.co.uk](http://www.thedorsetmeatcompany.co.uk)