

OXTAIL CONSOMMÉ



USED BRESC PRODUCTS



Erbe Italiano 450g



Garlic cloves 1000g



Pomodori marinati 1000g



Strattu di pomodoro 450g

INGREDIENTS

6

- 600 g oxtail
- 40 g butter
- 1 carrot
- ½ leek
- 1 onion
- 1/8 celeriac
- 1 80-g tin tomato puree
- 4 Bresc Garlic cloves
- 0.5 dl red wine
- 0.5 dl white wine
- 2 bay-leaves
- 10 g Bresc Erbe Italiano
- 0.2 dl Madeira
- 1.5 l water
- 5 white peppercorns, crushed
- 1 dl whipping cream
- 10 g Bresc Strattu di pomodoro
- 15 g flat-leaved parsley, chopped
- 10 g Bresc Pomodori marinati
- salt and pepper

PREPARATION METHOD

Chop the bouquet coarsely. Fry the oxtail in the butter. Add the bouquet and the tomato puree to the oxtail. Allow to brown briefly.

Next, add the red and white wine, water, Madeira and the herbs and bring everything to the boil. Allow the soup to simmer for 6 hours. Strain the consommé, pass it through a cloth and season. Pull the meat. Whip the cream and season with salt, pepper, strattu di pomodoro and the pomodori marinati. Serve the soup with the pulled meat, the marinati, the chopped flat-leaved parsley, the cream and a drop of Madeira.