Gravy of tomato confit and oxtail



Used bresc products



Bresc Erbe Italiano 450g



Bresc Pomodori marinati 1000g

Ingredients

0,7 l

For the oxtail stock

- 600 g oxtail
- 40 g butter
- 1 carrot
- ½ leek
- 1 onion
- 1/8 celeriac
- 80 g tomato puree
- ½ garlic bulb
- 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

For the sauce

- 5 dl oxtail stock, reduced
- 100 g Bresc Pomodori marinati
- 100 g butter for thickening
- olive oil

Preparation method

For the stock, chop the bouquet coarsely. Fry the oxtail in the butter, add the vegetables and tomato puree. Allow to brown briefly.
Add the red wine, white wine, water, Madeira and the herbs and bring everything to the boil. Skim the stock. Allow the soup to simmer for 6 hours.
Strain the soup, pass it through a cloth and season again if necessary.
For the sauce, skim the fat off the stock and reduce it until it has the right thickness for a sauce. Thicken with cold butter and a dash of olive oil. Next, add the marinati.

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