

Oxtail Soup/Braised Oxtail

1 oxtail (portioned)
3oz butter
2oz flour
2 carrots
½ onion
3 sticks of celery
6 peppercorns
2 litres of water
Pinch of salt
Bunch of herbs(thyme/parsley/tarragon/rosemary)

Soak the oxtail for 10 minutes in cold water, then rinse and dry.

Sweat the vegetables and the herbs in ½ of the butter until soft then add the seasoned oxtail, slowly colour the meat.

Cover with the water, adding at this time, the rest of the ingredients. Then leave to cook for approximately 3 hours until the meat starts to leave the bone.