

OXTAIL RAGOUT WITH PAPPARDELLE PASTA

Pasta dough

Combine all the ingredients in a food processor and knead. Cover the dough in cling wrap and leave to rest for at least 30 minutes.

Roll out the dough using a pasta machine up to the second-last setting and cut into the shapes required. Bring salted water to the boil and prepare an ice bath. Blanch pasta for 2 minutes or until it floats, then immediately place in the ice bath. Drain, then toss pasta with a little olive oil and put it in an airtight container.

Braised oxtail

Brown meat in a pan over high heat until golden and caramelised; remove from the pan. Fry leek, celery, carrot, thyme and rosemary in the meat juices; add bay leaves and cook for about 20 minutes or until the vegetables are tender, stirring frequently.

Preheat the oven to 180°C. Return meat to the pan. Add cloves and wine, stir well to combine and bring to a simmer to reduce the liquid. Add tomatoes and beef stock or cold water; stir well. Turn up the heat and bring to the boil, then pop the lid on and place in the oven. Cook for about 5 hours or until the meat falls off the bone, stirring every hour or so and adding a splash of water to loosen if necessary. Remove the pan from the oven and leave to cool for about 10 minutes.

Using rubber gloves, strip the meat from the bones and return to the pan, discarding the bones. Reduce the remaining cooking liquid until it becomes a beautiful sauce.

To finish the dish

Roast tomatoes in a hot pan until the skins pop off, and place on a tray for later. Heat a pan with a small amount of olive oil, sauté mushrooms until tender, add garlic and cook for 2 minutes. Add the oxtail meat and heat through with some of the cooking liquid. Add the blanched pasta and toss in the cherry tomatoes and parsley.

Serves 6-8

550 g cake wheat flour
6 egg yolks
4 whole eggs
15 ml olive oil
15 ml water
a little extra olive oil

2,5 kg oxtail
2 medium leeks, trimmed, halved lengthways and chopped
2 celery sticks, trimmed, halved lengthways and chopped
4 medium carrots, peeled and chopped
a few sprigs of fresh thyme
a few sprigs of fresh rosemary
4 fresh bay leaves
4 cloves
275 ml Port or red wine
800 g tinned plum tomatoes
1 ℓ beef stock or cold water
salt

150 g cherry tomatoes
a splash of olive oil
200 g mixed mushrooms
2 garlic cloves, chopped
8 parsley sprigs, chopped

