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Braised oxtail

Ingredients for 4 persons

approx. 2 kg of oxtail, cut into pieces by your butcher

salt, pepper, flour

1 carrot, 1 medium oignon, ½ knob of celery

10 garlic cloves, 5 bay leaves, 1 twig of rosemary, 2 twigs of thyme, 10 juniper berries,

10 peppercorns, 1 table spoon of tomato paste

2 dl red wine

Preparation

Season the pieces of oxtail and flour them. Sear in oil.

Remove seared oxtail from the saucepot, then steam the small cut carrots, celery and oignon.

Add garlic, bay leaves, rosemary, thyme, juniper berries, peppercorns and tomato paste, let it roast gently. Add the oxtail, deglaze with red wine. Re-season with salt and pepper.

Cover it up and let it braise for approx. 3 to 3½ hours at 160 degrees in the oven.

Detach oxtail meat from its bones. Pass the sauce through a fine sieve. Reduce the sauce to your desired consistency and taste. Add the meat to the sauce and heat it up once again.

Enjoy ☺!

(Recipe: Marlise Bratschi)