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Recipe number eighty-four

Terrina di coda di bue Oxtail terrine

The light version of the wintry braised dish.

Ingredients for 10 – 15 people

1.0 – 1.2 kg oxtail	in large pieces wash, pat dry, salt and pepper it
2 onions	clean the onions, leek and celeriac
1 small leek	and cut into 1.5 cm cubes
½ celeriac	
4 tbsp olive oil	sweat the vegetables gently in it
2 fresh bay leaves	
3 sprigs of thyme	
10 peppercorns	add the spices and deglaze with
1 dl white wine	salt the vegetables.
	Put the vegetables as a bed on the base of a roaster or an ovenproof dish with a lid and lay the raw meat on top.
About 7.5 dl light bouillon	pour in and cover the dish well. 30 minutes at 180 °, then braise gently at 160 ° for about 3.5 hrs until tender. Check now and then, adding a little water if necessary.

Lift the meat out of the roaster.
 Take it off the bones and pull it apart.
 Cut the gristly parts up finely.

Line the terrine mould you have chosen (a loaf tin or similar) with cling film (with a drop of oil on the base it «sticks» better).
 Layer the meat in lengthwise.

Strain the braising juices, pressing the vegetables out well. Reduce it a little, let it cool so that you can skim off the fat. Then heat it again, flavour it with 2 – 3 tbsp dry port, season it and pour it over the meat. Leave it to set in the fridge overnight.

Cut into slices to serve.

A yoghurt and mustard sauce goes well with it, and some salad.



VERONICA'S TIP

It can be frozen in small portions.
 That way you have an attractive starter or a cold summer meal in next to no time!