

# Oxtail Soup



**Serves 4 - 6**

**Prep 15 mins**

**Cooking 4h 30 mins**

**Easy**

## Ingredients

1 oxtail  
28g fat or oil  
1 large onion  
1 small turnip  
2 stalks celery  
1 bay leaf  
1 sprig parsley  
6 peppercorns  
Pinch ground mace  
2 stock cubes  
2½ litres hot water (for pressure cooker: 1 litre)  
14g cornflour

## Ragu

soup vegetables  
leftover meat, pulled  
150ml red wine  
some thyme leaves  
leftover soup stock  
3 tbsp tomato puree  
50g grated parmesan  
200g tagliatelle

1. Make sure the oxtail is cut into joints. Remove all fat. Peel and slice the carrots, onion and turnip. Wash and slice the celery. Wash the bay leaf and parsley and tie in a piece of muslin with the peppercorns. Crumble the stock cubes and dissolve in hot water.
2. Heat the fat and fry the oxtail brown. Remove and fry the vegetables until they begin to brown. Return the meat and add the herbs, mace and stock and season with a pinch of salt. Bring to the boil and simmer for 4 hours (if using a pressure cooker 40 to 50 mins). Strain and thicken with cornflour if you like. Pieces of meat from the thin end of the tail may be added to the soup. Season to taste. A small glass of sherry or red wine may be added to the soup just before serving.
3. Better to make this soup the day before, so any fat left will settle on top & be easily removed. Any meat not needed in the soup can be served as a separate dish, like ragu with the soup vegetables & a well flavoured brown sauce made from some the soup stock.
4. To make the ragu, reheat the soup vegetables & meat in a saucepan for a few mins, then add the tomato puree & thyme & cook for 2 mins more, stirring vigorously. Pour in the wine, and increase the heat to boil off most of the alcohol. Reduce the heat, stir in the stock & season. Cover with tight-fitting lid & cook gently for 10 mins, stirring occasionally.
5. Meanwhile, cook the pasta following pack instructions. Reserve a mugful of the cooking water, then drain the tagliatelle and add to the ragu with the Parmesan. Toss well and add a little pasta water to help the sauce coat the pasta. Serve and top with the parmesan.