

INGREDIENTS:

- 1 pickled ox tongue
- 1 large onion
- 1 large carrot and 2 sticks of celery, roughly chopped
- 2 bay leaves
- 1 small bunch parsley stalks
- 20 whole black peppercorns

For the Madeira sauce:
tablespoon sunflower oil, 2 tablespoons finely-chopped shallot, half a minced garlic clove, 4 or 5 sprigs of thyme, 300ml beef stock made with two capsules, 250ml port, 250ml Madeira, 30g chilled, diced butter, sea salt, freshly-ground black pepper.

TIME: 4 Hours

SERVING: 4 people



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Place the tongue, onion, carrot, celery, herbs and peppercorns in a large pot, add enough water to cover, bring to the boil, skim off any impurities, cover and cook at a steady simmer for three hours. Remove, drain, use a sharp knife to cut away the skin, slice and serve. For the sauce, sweat the shallot and garlic in the oil with the thyme until softened, add the beef stock and reduce by half. Strain into a clean pan, add the port and reduce by half again. Add the Madeira and reduce by half again. Gradually whisk in the butter until the sauce becomes thick and shiny, season as necessary and serve.

Enjoy! Malcolm & Julie Pyne

YOUR NOTES: