

INGREDIENTS:

- 1 trimmed oxtail cut into chunks
- 1 bottle fruity white wine such as a Sauvignon
- 2 carrots, five onions, one stick of celery, all chopped,
- 4 shallots, quartered
- 1 bouquet garni of thyme, parsley and bay leaf
- 3 finely-chopped garlic cloves
- 5 tablespoons olive oil
- 250g bacon lardons.

TIME: 1.5 hours

SERVING: 4 people



CharmaineZoe's Marvelous Melange from England, CC BY 2.0 -<https://creativecommons.org/licenses/by/2.0>, via Wikimedia Commons

The day before you plan to eat marinate the oxtail in the wine with the bouquet garni, shallots, two of the onions and 50g of the lardons. The next day put the lentils to soak in plenty of cold water for at least an hour. Drain the oxtail and vegetables, reserving the marinade, dry thoroughly then brown them in three tablespoons of olive oil in a large casserole. Add the marinade, cover and simmer for an hour and a half, stirring occasionally. Meanwhile in a separate pan brown the remaining onions in the rest of the oil, add the remaining lardons, the garlic and the celery and the drained lentils. Remove the oxtail and reserve in a warm place, skim any fat off the cooking liquid and add to the lentil mix, cover and simmer gently for 35-40 minutes. Check the seasoning, transfer to a warm serving dish and top with the oxtail.

Enjoy! Malcolm & Julie Pyne

YOUR NOTES: