

Chef It Up: Oxtail Gnocchi

Recipe By Sara and Yossi

Goldstein



Cooking and Prep:  3 h

Serves:  2

Contains:   

Preference: Meat

Difficulty: Medium

Source: Kosher.com

Exclusive

Cuisines: Italian

A delicious smell is wafting through the kitchen and a steaming bowl of pasta is set on the table. However, this is not “Mummy’s spaghetti bolognese.” This is fresh fluffy gnocchi with an amazing oxtail ragu. "What's the occasion?" "Recipe testing!!" “Aaaahhh the perks of cooking for a living.” Oxtail used to be considered a poor man's dish. It was fatty and took a long time to cook. These days, oxtail gnocchi is the type of dish you'll find at fine dining restaurants, and it's readily available at many kosher butchers. This very same dish is also exactly what you'll want to eat cozied up by the fireplace while winter storms rage outside. Or rain. To be a little less dramatic...the rich fattiness of the meat mingled with the pillowy gnocchi is, to be frank, fantastic. Sometimes, I feel like our shopping cart is a mini version of a Chopped basket. Give us anything different, new, or exciting. It's exactly what we want. To challenge ourselves, to push boundaries and to make people happy when they eat our food. So, be bold and adventurous. Join us on our culinary adventures!

Ingredients (20)

Potato Gnocchi

- 2 eggs
 - 2 cups flour
 - 1 cup mashed potatoes
 - squirt of **Bartenura Olive Oil**
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Oxtail Ragu

- 1/2 cup **Bartenura Olive Oil**
 - 1 pound (5-6 pieces) oxtail (about)
 - salt, for sprinkling
 - all-purpose flour, for sprinkling
 - 5 large celery stalks, coarsely chopped
 - 2 large carrots, peeled and chopped
 - 1 large onion, very coarsely chopped
 - 2 cups **Alfasi Cabernet Sauvignon** or other dry red wine
 - 1 (15-ounce) can diced tomatoes
 - 4 fresh parsley sprigs
 - 2 fresh rosemary sprigs
 - 1 bay leaf
 - 2 cups beef or **Empire Chicken Broth**
 - coarse black pepper, for sprinkling
 - 4 garlic cloves, chopped or 4 cubes **Gefen Frozen Garlic**
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Sommelier Suggests

- Terra di Seta Chianti Assai**
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Start Cooking

Prepare the Gnocchi

1. In a bowl, beat the eggs. Add flour and mashed potatoes. Add olive oil, just bringing it together. Don't overwork the dough. If it's too thick, add a little more oil.
2. Spray a piping bag with cooking spray and place the dough inside. Refrigerate for 30 minutes.
3. Meanwhile, bring a pot of water to boil. Pipe gnocchi batter directly into boiling water, snipping the dough with kitchen scissors every half-inch.

Tip:

Gnocchi can also be made with leftover baked potatoes.

Prepare the Ragu

1. Preheat oven to 350 degrees Fahrenheit. Heat oil in a large Dutch oven or ovenproof pot over medium-high heat.
2. Sprinkle oxtails with salt and pepper, then flour. Add oxtails to pan; cook until brown on all sides, about 15 minutes total.
3. Transfer to a bowl. Add celery, carrots, and onion to pot. Reduce heat to medium-high and sauté until vegetables brown, about 15 minutes.
4. Add wine and tomatoes. Boil until mixture thickens to a chunky sauce, about five minutes. Add garlic.
5. Tie parsley, rosemary, and bay leaves with kitchen string and add to pot. Return oxtails to pot. Add broth and bring to a boil. Cover pot and transfer to oven.
6. Braise oxtails until very tender, about two hours. Transfer oxtails to rimmed baking sheet.
7. Using potato masher, crush vegetables and meat in the pot to coarse sauce. Pull meat off oxtails and add to sauce. Season with salt and pepper to taste. Toss ragu with potato gnocchi and serve.

Note:

Questions? You can reach Yossi and Sara on Instagram @tomatoes_tomahtos.