



Thinking of you  
**Electrolux**



RECIPES by  
*Chef Bruce Lim*



## MAIN COURSE

### OXTAIL WITH TOMATO COMPOUND BUTTER AND RED PEPPER VINAIGRETTE

This is my version of the Balbacua. I love using oxtail. In Chef's Table, my kare kare is made using the best oxtail and oxtail alone. Enjoy!

#### INGREDIENTS

500 g	Oxtail
20 g	Garlic
50 g	Onions
2 g	Black peppercorns
1 tblsp	Salt
2 pieces	Bay leaves
1.5 liters	Water

#### *Compound Butter*

250 g	Butter (Unsalted)
50 g	Tomato sauce
15 g	Toasted garlic
5 ml	Ginger juice
to taste	Salt and pepper

#### *Sauce*

50 ml	Vinegar
25 g	Roasted red capsicum
5 g	Coconut sugar
to taste	Salt and pepper

#### *Garnish*

200 g	Leeks
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#### PROCEDURE

Using your Electrolux cooking range, boil oxtail with all ingredients listed for 3 hours or until falling off the bone soft. Be sure to bring it to a boil and once boiling turn down to simmer.

Place all the ingredients for the compound butter in the mill grinder attachment of your Electrolux blender and pulse until butter is completely mixed. Roll up in plastic wrap and set aside to chill in your Electrolux refrigerator for 2 hours.

Debone oxtail and sauté in oil for 2 minutes to make it slightly crispy. Adjust seasoning with salt and pepper at this stage.

Remove from pan and while the pan is still hot, deglaze pan with vinegar and add sugar, salt, pepper and red capsicum.

Lay grilled leeks on the bottom of a plate, then top with sautéed oxtail. Place a slice of compound butter and drizzle with vinegar sauce.