

OMBR\_1003

Menu:

OXTAIL AND WAFFLES

TURKISH EGGS

MICROWAVE BLANCHED BROCCOLINI

PLUM PARFAIT & GLUTEN-FREE GRANOLA

Mise en Place, about 1.5 hours before dinner:

- **Start the Oxtail:**
- Pat the oxtail dry with paper towel and allow them to come to room temperature.
- Season the oxtail well with salt and pepper.
- In a large pot or rondeau over medium high heat add the oil and sear the oxtail until nicely browned all over.
- Transfer the seared oxtails into a pressure cooker.
- Lower the heat under the pot to medium and add the onions and garlic. Cook until softened and browned, 5 minutes.
- Deglaze the pan with the red wine, scraping any browned bits off of the bottom.
- Add the stock, tomato paste, bay leaf, peppercorns, and thyme. Bring the mixture to a boil
- Carefully ladle 2-3 ladles of the Oxtail braise into empty saucepan
- Pour the rest of mixture over the oxtail in the pressure cooker.
- Lock the lid and set the cooker to high pressure. Allow the oxtail to cook for 40-45 minutes at high pressure.
- **Start the Granola:**
- Preheat oven to 350 F (175 C). Line a sheet pan with parchment paper.
- In a large bowl, combine the oats, pecans, almonds, flax, cinnamon, and cardamom. Stir to combine.
- Stir in the agave syrup, coconut oil frothy egg white, and vanilla. Stir well using a silicone spatula, until the mixture is well combined.
- Turn the granola out onto the lined tray and using the spatula, press down to spread in an even layer.
- Bake for 10-12 minutes.
- **Make the Yogurt Sauce:**
- In a bowl, combine the yogurt, garlic, lemon zest, lemon juice, and dill. Season with salt and pepper. Stir to combine and set aside until needed.
- **Make the Spiced Butter:**
- In a small saucepan over medium-low heat, melt the butter while swirling the pan occasionally until the butter turns light golden and begins to foam, 2-3 minutes.
- Continue cooking the butter until the bubbling subsides and it turns light brown and smells nutty, 3-4 minutes more.
- Remove the pan from the heat and stir in the Aleppo and cumin. Set aside until needed.
- Stir the coconut flakes into the granola, then spread back into an even layer using the spatula. Bake until golden and aromatic, 10-12 minutes more.
- Allow the granola to cool at room temperature undisturbed, 40-45 minutes.

Get cookin'! - about an hour before dinner

- **Make the Sriracha Honey:**
- In a small saucepan over medium heat, melt the butter.
- Add the honey, Sriracha, soy, and lime juice. Stir often and allow the mixture to come to a bare simmer.
- Remove from the heat and reserve until needed.
- **Make the Plantain Waffles:**
- Preheat a waffle iron to medium high.
- Peel the plantains and rough chop.
- Place the plantain pieces in a high speed blender and blend until smooth (or as smooth as possible until it becomes too difficult to blend more).
- Add the oil to the plantains and blend until completely pureed.
- Add lemon juice to the blender. Blend again on high for a few seconds to mix well.
- Add the salt and baking soda to the blender. You can blend again to mix or use a spatula to stir the ingredients into the batter by hand.
- Oil the waffle iron and place ½ cup (80 ml) of the batter into the center.
- Cook until the waffle is browned and cooked through, roughly 8 minutes, and repeat until the batter is gone. Oil waffle iron between uses.
- Transfer cooked waffles to a tray. Keep the waffles warm in a low oven until ready to serve.
- **Make the Plum Compote:**
- In a saucepan over medium heat, combine the plums, sugar, cinnamon stick, star anise, and vinegar. Cook, stirring often, until broken down and thickened, 10-15 minutes.
- Remove the pan from the heat, allow to cool to room temperature, and refrigerate until needed.
- **Chop the Herbs:**
- Chop the dill, mint, and parsley. Set aside.
- **Serve the Turkish Eggs:**
- Bring the reserved oxtail liquid or stock to a boil in a large pot over high heat.
- Stir in the vinegar and reduce the heat to a simmer.
- Crack each egg into a separate small bowl or ramekin.
- Stir the simmering liquid to create a whirlpool. Gently slide an egg in the vortex.
- Poach until the whites are firm and the yolk is set but soft, 2-3 minutes.
- Transfer the egg with a slotted spoon to a paper towel-lined plate. Repeat the process to poach the remaining eggs.
- Spread the yogurt on shallow bowls or plates, creating a well in the center.
- Place the poached eggs into the well and spoon the butter sauce over the eggs.
- Garnish with chopped herbs and flaky salt and serve immediately with toast for dipping.
- **Continue with the Oxtail:**
- Turn the heat off under the cooker and release the pressure. Allow the oxtail to rest inside the cooker for 5-10 minutes, or until all the pressure has been safely released.
- Remove the meat from the cooker and set aside. Strain the liquid into a spouted jug, discarding the vegetables and reserve.
- In a saucepan over medium heat, melt the butter. Once melted, whisk in the flour. Cook the mixture for 2-3 minutes, until the raw flour smell has dissipated.

- Slowly whisk in the oxtail cooking liquid and bring to a simmer.
- Meanwhile, shred the meat away from the bones and add to the simmering sauce. Keep warm until needed.

Dinner time! – about 30 minutes before dinner

- **Retrieve the granola from the oven**-allow to cool
- *Meanwhile:*
- **Serve the Broccolini and the Oxtail and Waffles:**
- Preheat grill to high
- **Trim the Broccolini:**
- Trim the woody ends of the broccolini stems with a vegetable peeler
- Grill the broccolini until just charred, 3-4 minutes.
- Meanwhile, retrieve the waffles from the oven
- Halve the waffles and place on serving plates
- Drizzle Sriracha Honey onto waffles
- Spoon Braised Oxtail onto waffles
- Transfer the broccolini to a skillet with the melted butter
- Sprinkle with red pepper flakes, season with salt and pepper, and toss to coat
- Plate broccolini alongside the Oxtail and Waffles.
- Serve

*Sit down and enjoy – great work!*

- **Serve the Plum Parfait:**
- Spoon some yogurt into parfait glasses or jars.
- Top with some of the Plum Compote, then some Granola.
- Repeat the layers and serve immediately.

*You did it! Take a bow!*