



MANICOTTI FILLED WITH BRAISED OXTAIL



QimiQ BENEFITS

- Fillings remain moist for longer
- Enhances the natural taste of added ingredients



INGREDIENTS FOR 10 PORTIONS

1 g Manicotti

FOR THE FILLING

350 g Oxtail
120 g Onion(s), chopped
140 g Carrot(s), chopped
120 g Celery, chopped
40 g Leek, chopped
70 g Green peas
130 g Tomato(es), chopped
250 ml Red wine
80 g Tomato paste
210 ml Beef stock
30 g Dijon mustard
30 g Garlic, finely chopped
Salt and pepper
3 Egg yolk(s)

FOR THE GRATIN MIXTURE

250 g QimiQ Sauce Base
180 g Karst Cave Aged Cheese, grated
200 g Ricotta min. 45 % fat
Chives, minced
Basil, minced
Thyme
Oregano, minced

METHOD

1. For the filling: braise the oxtail with the vegetables, red wine, tomato puree and beef stock until soft. Season to taste with mustard, garlic, salt and pepper.
2. Remove the vegetables and meat from the pan. Pull the meat and shred it for the filling.
3. Bind the remaining liquid in the pan with the butter and use as a sauce.
4. Mix the shredded meat with the vegetables, egg yolks and some of the sauce and fill the manicotti with the mixture.
5. For the gratin mixture: blend the QimiQ Sauce Base, Karst Cave Aged cheese and Ricotta together with an immersion blender until smooth. Fold in the herbs.
6. Arrange the manicotti in a baking dish and top with the gratin mixture. Bake in an oven until golden brown.
7. Serve the manicotti with the remaining sauce.