

OX-TAIL BROCHETTE



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Yandi Maranto



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A sophisticated blend of Indonesian tradition with a refined contemporary interpretation, the Trans Luxury Hotel Bandung is the epitome of luxury with a class of its own. Represented by Nalendra Anindita & Yandi Maranto.

- Sub Category Name
Food
Main Courses
- Recipe Source Name
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Ingredients

OX-TAIL BROCHETTE

- 357g oxtail
- 28g garlic
- 23g shallot
- 7g celery
- 8g leeks
- 8g lemongrass
- 10g galangal
- 9g ginger
- 1g clove
- 4g cinnamon stick
- 2g nutmeg
- 3g anise star
- 1g kaffir lime leaf
- 0.5g bayleaf (local)



- 2g cardamom
- 1100ml beef stock
- 3g black peppercorn
- 6g sugar
- 12g salt
- 15g lechitine
- Micro herbs
- Edible flowers

Methods and Directions

OX-TAIL BROCHETTE

- Blanch the oxtail and scrape off the froth.
- Pre-heat the oven at 180°C and roast all the bulbs as well as all the aromatic ingredients in the oven at 180°C for 8 minutes.
- Put the blanched ox-tail and the roasted vegetables into the vacuum pack.
- Season the pack as needed and vacuum the ox-tail tightly. Cook in a water bath for about 60°C for 10 Hrs.
- Check the tenderness. Tear the packet off.
- Serve it by using a skewer.

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