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Ochsenschwanzsuppe (Oxtail Consommé)

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To ensure that this consommé is absolutely clear, chef Alexander Kroll of the Widder Hotel in Zurich creates a "raft" of ground beef and egg whites to absorb impurities, producing an elegant soup with concentrated flavor. This recipe first appeared in our November 2011 issue along with Beth Kracklauer's story [The Art of Soup](#).

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SERVES 4

INGREDIENTS

FOR THE CONSOMMÉ RAFT:

12 oz. ground beef
¼ cup finely chopped celery
¼ cup finely chopped carrot
¼ cup finely chopped leek
7 egg whites

FOR THE CONSOMMÉ:

3 lb. oxtails, cut crosswise into 2" slices
½ cup canola oil
Kosher salt and freshly ground black pepper, to taste
8 cups beef or veal stock
3 ribs celery, roughly chopped
2 medium carrots, peeled and roughly chopped, plus
1 small carrot, peeled and julienned
1 large leek, roughly chopped
1 small yellow onion, roughly chopped
2 tbsp. tomato paste
1 tsp. whole black peppercorns
3 bay leaves
3 sprigs rosemary
1 cup red wine
1 tbsp. thinly sliced scallions

[ENLARGE IMAGE](#)

Photo: Todd Coleman

INSTRUCTIONS

1. Make the raft: In a bowl, mix beef, celery, carrot, leek, and egg whites until evenly combined; set aside. Heat oven to 350°. Rub oxtails with ¼ cup oil and season with salt and pepper; place in a roasting pan and roast, flipping once, until browned on both sides, about 1 hour. Transfer oxtails to a plate and let cool. Add stock to roasting pan, and using a wooden spoon, scrape up any bits stuck to the bottom of the pan; set pan with stock aside.

2. Heat remaining oil in an 8-qt. saucepan over medium-high heat; add celery, chopped carrots, leek, and onion, and cook, stirring occasionally, until caramelized, about 30 minutes. Add tomato paste, peppercorns, bay leaves, and rosemary, and cook, stirring, until caramelized, about 2 minutes. Add wine, and cook, stirring, until reduced by half, about 2 minutes. Add oxtails and stock from roasting pan to saucepan, and bring to a boil; reduce heat to medium-low, and cook, covered and stirring occasionally, until oxtails are tender, about 45 minutes. Remove soup from heat, and transfer oxtails to a cutting board; remove and discard bones, chop meat into ½" cubes, and set aside. Pour soup through a fine strainer into a 6-qt. saucepan and chill.

3. Stir raft into chilled soup, and return to medium-high heat; bring to a boil, and then reduce heat to medium-low. Cook, without stirring, until a raft forms on top of soup and the broth is clear, about 25 minutes. Using a small ladle, break a hole in the center of the raft, and ladle consommé, avoiding touching the raft, into a cheesecloth-lined fine strainer set over a large bowl. Season consommé with salt and pepper.

4. To serve, divide oxtail meat and julienned carrots between 4 serving bowls, and ladle consommé over top. Garnish with scallions.

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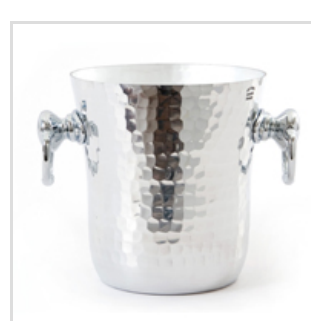
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