



Featuring Today's Recipe Compliments of:

## Gary Penir of Cuisine GP

---

### Oxtail Roulade with Parsnip Puree and Crisp Egg Yolk

#### Ingredients

##### Oxtail Roulade

5 pounds oxtail,  
cut into 2 inch pieces  
1 carrot  
1 leek  
1 onion  
3 tablespoons salt  
1 small can tomato paste  
1 Bouquet Garni,  
Tie with a leek:  
2 bay leaves  
1 bunch parsley  
1 bunch thyme

##### Parsnip Puree

2 pounds parsnips, peeled  
and cut into ½ inch pieces  
1 quart cold water to cover  
1 tablespoon salt  
2 tablespoon butter  
¾ cup cream

##### Crispy Egg Yolk

1 dozen eggs  
1 bag Panko bread crumbs

Oxtail Roulade: Rinse oxtail of all blood in cold water. Sear oxtail until dark brown. Place in a pot and cover with cold water, salt and tomato paste. Bring just to a simmer and add bouquet garni, whole onion, leek and carrot. Skim scum from top continuously. Simmer for 2 – 3 hours or until oxtail is tender. Pick oxtail meat while warm. Season with salt and pepper. Place mixture in plastic wrap and roll tightly to shape. Place in cooler overnight to set. Once set, cut into round disks, season with salt and pepper and sear until warm.

Parsnip Puree: Cook parsnips in water and salt until tender. Drain and blend with butter and cream. Season to taste.

Crispy Egg Yolk: Separate yolks and whites. Place yolks on a plate and freeze for 2 hours. Reserve whites. Bread frozen yolks by dipping them in whites then Panko bread crumbs. Fry immediately and serve.

Serve seared oxtail alongside parsnip puree and crisy egg yolk.

