



CODA ALLA VACCINARA

Ingredienti:

Oxtail (or veal) 1 kg
Extra virgin olive oil 3 tbsp
Onions 1
Carrots 1
Celery 1 coast
Garlic 2 cloves
Parsley 1 sprig
Cloves 4
White wine 400 ml
Peeled tomatoes 1 kg
Salt up to q.b.
Black pepper q.b.
Lard or bacon 100 g
Pinoli 20 g
Raisins 30 g
White celery 3 ribs
Powdered cocoa powder 1 pinch

Preparazione:

To prepare the tail for the vaccinara, cut the tail with a kitchen knife, following its joints and trying not to break the bone, thus obtaining pieces called rocchi in jargon. If you are not successful, have your trusted butcher perform this operation. Wash the drums under cold running water to remove all the blood or soak them, often changing the water. Once drained, pat dry with a clean cloth. Coarsely chop the lard and set it aside. Prepare a very fine mixture, with the help of a mixer, with the garlic, onion, carrot and celery and set aside; finely chop the parsley apart. Now we are ready to cook the tail: in a large pot put the extra virgin olive oil and chopped lard and brown it. When the lard is well sautéed, add the tail and blanch it. Add the cloves, the chopped vegetables prepared first and a handful of chopped parsley; Cook over low heat until everything is dry. At this point, add salt and pepper and

deglaze with the white wine, then cook over low heat, with the lid on, for at least 20 minutes. After this time, add the peeled, well-drained and chopped tomatoes and stir. The tail will cook, covered and over low heat, for a minimum of 2-3 hours, depending on the age and quality of the animal: we have left it for 4 hours, stirring from time to time. If during cooking, the preparation should dry out too much, add a little hot water to stretch. At this point, add salt and pepper and deglaze with the white wine, then let it cook over low heat, with the lid, for at least 20 minutes. After this time, add the peeled, well-drained and chopped tomatoes and stir. The tail will cook, covered and over low heat, for a minimum of 2-3 hours, depending on the age and quality of the animal: we have left it for 4 hours, stirring from time to time. If the preparation is too dry during cooking, add a little warm water to stretch. Soak the raisins in hot water to soften it for about ten minutes and squeeze it. Check the tail: the meat will be ready when it starts to come off the bone. Just before turning off the heat, take a ladle of sauce in which you will dissolve a teaspoon of bitter cocoa powder. Beat the cocoa well with a spoon. Now add the blanched celery directly to the pot; the squeezed raisins, the pine nuts and the cocoa sauce: mix everything well and cook for the last 15 minutes. Turn off the heat and your tail will be ready!