

Beef Broth with Semolina Dumplings

150—200 Min

Ingredients 8 Portions

= Kotányi Produkte

1 kg	Oxtail
2 kg	Beef bone
1 kg	Beef marrow bone
2 piece	Garlic cloves
2 piece	Onions
2 piece	Carrots
150 g	Parsley roots
150 g	Celeriac
1	Leek
3 tbsp.	Oil
2 piece	Bay Leaves, Whole
4 piece	Allspice, Whole
10 piece	Pepper Black, Whole

For the semolina dumplings

50 g	Butter
1	Egg
100 g	Semolina
1 pinch	Nutmeg, Whole
0.5 tsp.	Salt

Preparation

1. Preheat the oven to 180 °C (392°F). Wash the onions, dry them and cut them in half without peeling them. Place in a pan cut side down and fry over a medium heat.
2. Wash and clean or peel the vegetables and dice into large pieces.
3. Add the oil to a large roasting tin along with the beef bones and oxtail. Roast at 200°C (392°F) in the oven on a middle shelf until golden brown. To loosen the juices, scrape the bottom of the pan using a scraper at semi-regular intervals. After 20 minutes, add half the vegetables and two onion halves to the bones and continue to roast.
4. After around 45 minutes: Add the bones and oxtail to a large pan. Don't tip them straight into the pan from the roasting pan, otherwise too much grease will be added. Cover with water and bring to the boil on the stove with the lid off.
5. Add the rest of the vegetables, the rest of the onions, the seasoning and the unpeeled crushed cloves of garlic. Allow everything to simmer for around two hours over a low to medium heat and keep skimming off the fat.
6. If you want to have beef broth, simply remove the broth with the marrowbone and vegetables and serve the semolina dumplings.
7. To keep it as a stock, simmer for a further three hours. To strain: Sieve the broth through a large sieve. Keep the broth in a cool place overnight. The next day, remove the cold layer of fat from the surface. Now the stock can be reduced further so that it can be frozen in ice cube trays or poured it into screw-top jars, allowing it to be kept in the fridge for several weeks.
8. To make the semolina dumplings: Melt the butter and allow to cool a little. Add the egg and cream along with the salt and a pinch of nutmeg. Stir in the semolina and allow to infuse for 15 minutes.
9. Bring a large pan of salted water to the boil. Use two wet teaspoons to shape the mixture into dumplings, then place them onto a plate. Place all the dumplings into the boiling water at the same time, gently simmer for 20 minutes and steep in cold water for another 20 minutes.