

YUCA GNOCCHI with BRAISED OXTAIL RAGU

(Use of TIO JORGE® Yuca Gnocchi)

INGREDIENTS:

For the Yuca Gnocchi

- 1 lb. TIO JORGE Frozen Peeled Yuca
- 6 garlic cloves
- Salt and pepper
- 1 egg
- ¾ cup all-purpose flour
- ¼ teaspoon grated nutmeg

For the Oxtail:

- 1 Cup of all-purpose flour to dust the oxtails
- 3½ - 4 pounds oxtail, disjointed, and cut into pieces 2 inch thick
- Kosher salt and freshly ground black pepper to taste
- 2 Tablespoons ground cumin
- ¼ cup pure olive oil
- 5 cloves garlic, minced
- 1 large onion, finely chopped
- 2 Poblano pepper, seeded and diced
- ½ Habanero, seeded and diced
- 2 red bell peppers, diced
- 2 carrots, peeled and diced
- 1 cup green peas
- 2 Cups tomato sauce
- 1 Tablespoon minced thyme leaves
- ½ cup dry sherry
- 1½ Cups red wine
- 2 bay leaves, broken
- 6 cups Beef Stock
- 3½ Cups water

PROCEDURE:

For the Gnocchi

1. Cook the yuca and garlic cloves in boiling water.
2. When the yuca is almost tender, season with salt to taste. Turn off the heat when the yuca is completely cooked. Drain and transfer to a bowl.
3. Puree the yuca and garlic.

4. Taste for seasoning, adding salt, grated nutmeg, and pepper to taste. Add the egg, stirring with a wooden spoon, and then add ½ cup flour and knead lightly with your hands. If the dough sticks to your fingers, add the remaining flour, little by little, until it doesn't stick anymore.
5. Transfer the dough to a floured table, and working with a small portion at a time, roll to form a log. Cut in ½ inch pieces and press each one lightly with the tines of a fork.

For the Oxtail:

1. Preheat the oven to 300°
2. Dust the oxtails with the flour. Now sprinkle the oxtails with the salt, pepper, and cumin.
3. In a large pot over medium-high heat, heat the oil, then brown the oxtails on all sides.
4. Transfer them to a platter and discard most of the oil. Over medium heat, add the garlic, onion, poblano, bell pepper & carrots.
5. Cook until tender, about 3 minutes.
6. Add the tomato sauce and thyme. Season with salt and pepper.
7. Add the sherry, red wine, and the bay leaf and simmer until the liquid has reduced by about a quarter, approximately 10 minutes.
8. Return the oxtails to the pot and add the habanero, beef stock and the water.
9. Stir well and bring to a simmer over medium heat.
10. Add the peas.
11. Cover loosely with foil, so that the foil is pressed directly against the surface of the stew, and braise in the oven for 3 hours, until the oxtails done and the sauce is thick enough to coat a spoon.
12. Remove the Oxtail from the pot and allow to cool slightly. Remove the meat from the bones and discard the bones.
13. Remove the bay leaves. Add the meat back to the liquid.

To Serve:

1. Bring a pan with salted water to a boil.
2. Add the gnocchi and simmer until they float on the surface. Remove and cool in an ice bath.
3. Heat oil in a large nonstick skillet over medium.
4. Add gnocchi to skillet, arrange in a single layer, and cook, undisturbed, until browned and crisp underneath, about 3 minutes.
5. Toss to turn and cook until other side is browned and crisp, about 2 minutes.
6. Spoon in the reserved ragù and toss gently; season with more salt if needed.
7. Divide among bowls; top with herbs.