



Miele

Beef bone broth

By Miele

30 minutes

Preparation time

6 hours 30 minutes

Cooking time

2-3 litres

Serves

INGREDIENTS

1.5kg beef bones including neck bones, brisket bones and ox-tail
2 brown onions, peeled, cut in half horizontally
2 carrots, roughly cut
2 tomatoes, halved
1 large sprig of parsley, with stalks attached
10 black peppercorns
1 star anise
3 garlic cloves, crushed with the back of a knife
1 x 10cm by 3cm piece of kombu
4 dried shiitake mushrooms, soaked, drained, reserve the soaking liquid
1 tbsp apple cider vinegar
Water to cover (2-3 litres)

METHOD

1. Preheat oven on Fan Plus at 180°C.
2. Roast the beef bones until browned, approximately 30 minutes.
3. Remove bones from the tray, drain and discard the fat that has rendered. Using a little warm water add a little to the tray. Using a spatula scrape the sediment off. Add more water if needed. Reserve this for the broth.
4. Fry the onion, cut side down with a little oil in a pan over medium-high heat, induction setting 7, until caramelised and browned.
5. In a deep unperforated steam container, place all the ingredients and cover with the water.
6. Place in the steam oven and Steam at 95°C for 6 hours.
7. Carefully remove from the steam oven and decanter the liquid through a sieve into a large jug or bowl. When the bones are cool to handle, if there is meat attached, remove and shred for later use.
8. With a ladle, skim and remove the beef bone broth of the fat from the surface and discard.

Hints and tips

- Be mindful you will need to refill the steam oven water container during the cooking process.
- Cooking time can be extended to extract more goodness from the bones.
- Refrigerating the strained bone broth overnight will allow the fat to solidify and be removed more conveniently.
- Bone broth freezes well for up to 3 months.