



CHINESE

Oxtail and Daikon Soup

COMPLEXITY	SERVES	PREP	COOK	TECHNIQUE	CUT
Basic	6	15 min	3 hr 15 min	Simmer	Oxtail

Ingredients

- 1.2 kg (2½ lb) oxtail, cut into segments
- 2.5 litres (10 cups) water
- 5 slices fresh ginger
- 1 tbsp Shaoxing wine (or dry sherry)
- 1 daikon (about 600 g / 1½ lb), peeled and cut into 4 cm (1½ in) chunks
- 2 carrots, cut into chunks
- 6 dried red dates (optional)
- 1 tbsp goji berries (optional)
- 1½ tsp salt, plus more to taste
- White pepper, to taste
- 2 spring onions, sliced

Steps

1. Put the oxtail in a large pot, cover with cold water and bring to a boil over high heat. Boil 5 minutes, until grey scum rises.
2. Drain, rinse the meat under running water and scrub out the pot.
3. Return the oxtail to the pot with the 2.5 litres of fresh water, ginger and wine. Bring to a boil, skim, then lower the heat.
4. Cover with the lid slightly open and simmer at a gentle bubble for 2 hours.
5. Add the daikon, carrots and red dates. Simmer 1 hour more, until the daikon is translucent and the meat is tender.
6. Stir in the goji berries for the final 10 minutes.
7. Skim the surface fat with a ladle, season with salt and white pepper, and scatter with spring onion.

Notes

- **Clear soup:** blanching first and keeping the heat low gives a clean, sweet broth rather than a murky one.
- **Dipping:** serve the meat with soy sauce, a little chilli and sliced ginger.
- **Make ahead:** chill overnight and lift off the fat; the flavour improves. Keeps 3–4 days, or freeze 3 months and reheat until steaming hot.
- **Slow cooker:** blanch first, then cook on low 8–9 hr. Add the daikon, carrots and dates for the last 1½ hr and the goji for the last 10 minutes.
- **Pair with:** steamed rice and blanched choy sum with a drizzle of oyster sauce.