



KOREAN

Korean Oxtail Soup (Kkori Gomtang)

COMPLEXITY	SERVES	PREP	COOK	TECHNIQUE	CUT
Involved	6	20 min + 2 hr soaking	4 hr	Simmer	Oxtail

Ingredients

- 1.5 kg (3½ lb) oxtail, cut into segments
- 3 litres (12 cups) water
- 1 onion, halved
- 1 daikon (about 300 g / 10 oz), halved crosswise
- 8 cloves garlic, smashed
- 5 cm (2 in) piece ginger, sliced
- 1 tsp whole peppercorns
- 2 tsp salt, plus more at the table
- 4 spring onions, finely sliced
- Cooked short-grain rice or glass noodles, to serve
- Black pepper, to serve

Steps

1. Soak the oxtail in cold water for 2 hours, changing the water once, to draw out blood.
2. Put the oxtail in a large pot, cover with fresh water and bring to a boil over high heat. Boil 10 minutes, then drain and rinse the meat and the pot.
3. Return the oxtail to the pot with the 3 litres of water, onion, half the daikon, garlic, ginger and peppercorns.
4. Bring to a boil, then lower to the barest simmer with the lid ajar. Cook 3½ to 4 hours until the meat is tender and the broth turns milky white.
5. Add the remaining daikon for the last 40 minutes, until a knife slides in easily.
6. Remove the oxtail and daikon. Skim the fat from the broth with a ladle, about 5 minutes, or chill and lift it off the next day.
7. Slice the daikon, return everything to the broth and reheat over medium heat. Season with the 2 tsp salt.
8. Serve in hot bowls over rice, topped with spring onion and pepper. Everyone adds salt to taste at the table.

Notes

- **Milky broth:** a hard boil makes the soup greasy; a lazy bubble gives clean flavour and body from collagen.
- **Dipping sauce:** soy sauce, vinegar and a little mustard is traditional for the meat.
- **Make ahead:** keeps 3–4 days refrigerated; chilling makes the fat easy to lift. Freeze 3 months and reheat until steaming hot.
- **Slow cooker:** soak and parboil on the stove, then cook on low 10 hr, adding the second half of the daikon for the last 1½ hr. The broth will be clearer than stovetop.
- **Pair with:** kkakdugi (cubed radish kimchi) or regular kimchi, the classic partners for gomtang.