

Chef Michel's Ossobucco Recipe

Ingredients

- 4 veal shanks trimmed, or 8 slices of veal shank
- 1 celery heart
- 4 big carrots
- 1 leek
- 4 shallots
- 1 red onion
- ½ bottle dry white wine
- ½ bottle dry red wine
- 3 cups of a good beef stock
- 2 cups of brown gravy/demi-glace
- Rosemary, thyme and bay leaves

Cremolata

- Celery leaves
- Italian Parsley
- Rosemary
- Thyme
- Handful Pine nuts

Risotto

- 1 cup of Arborio or Vialone Rice
- ½ diced Red Onion
- Olive Oil
- 1 Handful of Grated Parmigiano Reggiano Cheese
- 2 Cup Beef Stock
- 2 Tbsp of Butter
- 1 Cup of Dry White Wine

Preparation:

Chop the Celery and the Carrots into same-sized cubes, chop the Leek finer. Cut the Red Onion into eighths, and peel the Shallots.

Flour the Veal and sear it over medium high heat until golden brown on all sides. Put them into a baking pan. Put the Vegetables over the Meat, wrap the Herbs into a Leaf of Leek and put it together into the pan. Pour the Wines, the Gravy and the Stock over until the veal and the vegetables are completely covered. Cover the Pan and put it into the oven in a medium-low heat for at least 2 ½ hours. The Meat is ready when you can take it away from the bone with a fork without any resistance. Just let it rest in the warm oven until the risotto is ready (approx 20 min.)

Place the Rice and the Onion in a Saucepan with some olive oil, sear it until the rice is simmering transparent. Poor the white wine over and wait until it is completely reduced. Reduce the heat and add the Beef Stock little by little. The rice should be covered by the stock at all times. The Risotto will be nearly finished when the Rice is al dente, soft and creamy with still a little bit of bite in the center. Reduce the liquid completely, add the butter and the cheese, stir and then let it rest away from the fire for 1 minute.

Remove the Veal Shank from the pan and serve it on a large platter, Pour the Sauce and Vegetables over the veal and decorate with the Cremolata (the chopped herbs and Pine nut mix). Serve immediately with the Risotto on the side.

Buon Appetito!