



VEAL OSSOBUCCO

Ingredients

1 kg Veal Ossobucco

Flour

1 Onion chopped

1 stalk of celery finely diced

2 carrots finely chopped

3 cloves of garlic chopped

3 tablespoons of butter

1 tablespoon of oil

0.5 cup of white wine

1 cup of veal stock

1 tin of crushed tomatoes

Salt & Pepper

2 tablespoons of chopped parsley

Lemon rind grated

1 clove of garlic chopped

Method

1. Melt butter and oil in a heavy bottomed large pot.
2. Roll pieces of veal ossobucco in flour, add salt and pepper and brown on both sides. Remove.
3. Add a little more oil and saute#8730; onion, celery, carrot and garlic.
4. When browned add wine, tomatoes, stock, salt and pepper. Return veal to pot, coat in sauce and simmer gently for one hour.
5. Five minutes before serving, add the garlic, parsley and lemon rind (this addition is called gremolata).

Serve with saffron risotto or polenta.