

Recipe of the Month – October 2025



Ossobuco Milanese (Braised Veal Shanks)

Ingredients

- 4 pieces of cross-cut veal shank, 3cm thick
- flour, seasoned with salt and pepper
- olive oil
- 2 onions, diced
- 2 celery sticks, diced
- 1 large carrot, diced
- 1 garlic clove, sliced
- 1 sprig of thyme
- 1 bay leaf
- 2 tbsp of tomato purée or paste
- 3 cups of white wine
- 4 ½ cups of chicken stock, hot
- 1/3 oz of dried porcini mushrooms
- salt

- pepper

Gremolata

- 1/2 bunch of parsley
- 1 lemon, zested
- 1 garlic clove, grated

Directions

1. To begin, place a heavy-based saucepan over a high heat and add a splash of oil. Dust the pieces of veal in seasoned flour and fry until nicely browned on both sides. Remove from the pan and set aside
2. Turn the heat down and add another dash of oil with the onion, celery, carrot and garlic. Season with salt and sauté until softened
3. Add the thyme, bay leaf and tomato purée and stir for a further 2 minutes
4. Return the meat to the pan and pour in the wine. Reduce by a third then add the hot stock and dried mushrooms. Simmer for 2 hours, or until the meat is tender
5. To make the gremolata, finely chop the parsley and place it in a bowl. Add the garlic and lemon zest and mix
6. To serve, sprinkle the gremolata over the ossobuco. This dish is traditionally eaten with saffron risotto, but you could also have it with creamy polenta or crusty bread. Don't forget to scoop out the delicious, rich marrow from the holes of the bones!

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