



Ossobuco

Recipe by V-ZUG Ltd.



Preparation
Cooking
time
Portions 4

braised veal shanks with gremolata

Ossobuco

- 4 veal shanks (each about 250 g)
- Some salt
- Peanut oil for searing
- 2 onions, chopped
- 2 carrots, cut into 5 mm cubes
- 2 stalks of celery, cut into 5 mm cubes
- 1 tbsp tomato purée
- 100 ml white wine
- 400 ml veal stock
- 200 g tomato sauce from a jar
- 1 tbsp cornflour
- 2 bay leaves

Gremolata

- 1 bunch of flat-leaved parsley, chopped
- 1 clove of garlic, chopped
- 1 unwaxed lemon, zest only
- 1 tsp cumin powder
- 5 tbsp olive oil
- 1 tsp salt





Additional information

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