



# From the Culinary Company Kitchen

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## OssoBucco alla Milanese

Yield: 6 portions

INGREDIENTS	AMOUNTS
Veal Shank with bone 2" slices	6 ea
Salt	1 tsp
Black Pepper	¼ tsp
Flour, All-purpose (for dredging)	As needed
Vegetable Oil	5 oz
Mirepoix (onion, carrot, and celery)	8 oz
Tomato Paste	2 oz
Flour, All-purpose	3 oz
White Wine, Dry	4 oz
Tomato Concassé	3 oz
Brown Beef/Veal Stock	2 qt
Gremolata	
Garlic Clove, minced	1 ea
Lemon Zest	2 tsp
Parsley, chopped	2 Tbsp
Anchovy Fillet, chopped	2 ea

### Process

1. Season the meat with salt and pepper. Dredge the veal shanks in flour and shake off the excess.
2. Brown the veal shanks well on all sides in hot oil. Remove and keep warm.
3. Add mirepoix and caramelize. Then add tomato paste and caramelize lightly. Add flour and cook another 5 minutes.
4. Deglaze with white wine and reduce.
5. Add tomatoes and stock. Cook until reduced by half.
6. Return veal shank to the sauce, bring back to a simmer, cover and braise at 325° oven until the meat is fork tender
7. Combine the ingredients for the Gremolata and sprinkle on top of or mix into the sauce just before serving.
8. When the veal is done, remove to a serving platter, cover and keep warm
9. Degrease sauce and adjust consistency. Season
10. Serve the veal with 2 oz of sauce ladled over the top

