

Ossobuco alla Milanese
(Braised Veal Shanks)

INGREDIENTS:

Servings: 2 people

Small carrot	1
Small red onion	1
Tomato	1
Small celery stalk	1
Small garlic clove	1
Olive oil	1 tbs
Butter	2 tbs
Flour for dredging	
2-3 in thick slices of veal shank	2
Grated lemon rind	1 tsp
Dry white wine	1/4 cup
Fresh thyme sprig	
Salt and freshly ground pepper	to taste
Tomato paste	1 tsp
Lemon zest	1 tsp

Gremolata:

Parsley	handful
Grated lemon rind	1 tsp
Garlic clove	1

Servings: 4 people

Carrot	1
Small red onions	2
Celery stalk	1
Tomatoes	2
Garlic clove	1
Olive oil	2 tbs
Butter	1/4 cup
Flour for dredging	
2-3 in thick slices of veal shank	4
Grated lemon rind	1 tsp
Dry white wine	1/2 cup
Fresh thyme sprig	
Salt and freshly ground pepper	to taste
Tomato paste	1 tbs
Lemon zest	2 tsp

Gremolata:

Parsley	handful
Grated lemon rind	1tsp
Garlic cloves	2

Servings: 6 people

Small carrots	2
Small red onions	3
Small celery stalks	2
Tomatoes	3
Small garlic cloves	2
Olive oil	3 tbs
Butter	1/3 cup
Flour for dredging	

2-3 in thick slices of veal shank	6
Grated lemon rind	2 tsp
Dry white wine	3/4 cup
Fresh thyme sprig	
Salt and freshly ground pepper	to taste
Tomato paste	2 tbs
Lemon zest	2 tsp

Gremolata:

Parsley	handful
Grated lemon rind	1 tsp
Garlic cloves	3

Servings: 8 people

Carrots	2
Small red onions	4
Celery stalks	2
Tomatoes	4
Garlic cloves	2
Olive oil	1/4 cup
Butter	1/2 cup
Flour for dredging	
2-3 in thick slices of veal shank	8
Grated lemon rind	2 tsp
Dry white wine	1 cup
Fresh thyme sprig	
Salt and freshly ground pepper	to taste
Tomato paste	2 tbs
Lemon zest	1 tbs

Gremolata:

Parsley	handful
Grated lemon rind	1 tsp
Garlic cloves	4

Servings: 10 people

Small carrots	3
Small red onions	5
Small celery stalks	3
Tomatoes	5
Small garlic cloves	3
Olive oil	1/3 cup
Butter	2/3 cup
Flour for dredging	
2-3 in thick slices of veal shank	10
Grated lemon rind	3 tsp
Dry white wine	1 1/4 cups
Fresh thyme sprig	
Salt and freshly ground pepper	to taste
Tomato paste	3 tbs
Lemon zest	1 tbs

Gremolata:

Parsley	handful
Grated lemon rind	1 tsp
Garlic cloves	5

Servings: 12 people

Carrots	3
Small red onions	6
Celery stalks	3
Tomatoes	6
Garlic cloves	3
Olive oil	1/3 cup
Butter	3/4 cup
Flour for dredging	
2-3 in thick slices of veal shank	12
Grated lemon rind	1 tbs
Dry white wine	1 1/2 cups
Fresh thyme sprig	
Salt and freshly ground pepper	to taste
Tomato paste	3 tbs
Lemon zest	2 tbs
Gremolata:	
Parsley	handful
Grated lemon rind	2 tsp
Garlic cloves	6

TOOLS:

Large heat-proof casserole with lid
Wooden spoon
Slotted spoon
Strainer
Chef's knife
Cutting board
Shallow dish
Spatula

PREPARATION:

Prepare the ossobuco:

Blanch, seed and dice the tomato.

Finely *chop the carrot, onions, celery,* and garlic. Heat the oil in the casserole over moderate heat. Saut  the vegetables for 10 minutes, stirring occasionally.

In the meantime, dredge the veal shanks in flour, coating the meat thoroughly. Shake off any excess. Remove the vegetables from the pan and then add the meat. Brown on all sides, turning once, for about 10 minutes. Season, to taste, with salt and pepper.

Return the vegetables to the pan. Pour half the wine into the casserole, and bring the mixture to a boil. Add the thyme and lemon rind. Season with salt and pepper. Cook until the wine evaporates, about 2-3 minutes. Add the remaining wine.

Dilute the tomato paste with a little water. Pour this into the casserole. Reduce the heat to low. Cover and cook for 2 hours. Occasionally baste the meat with the pan juices, but do not turn the meat over, or the marrow will run out. Add a small amount of water if necessary. Add half of the gremolata 10 minutes before the end of the cooking time, however do not mix.

Prepare the gremolata:

Peel and crush the garlic clove. Chop the parsley. Mix all the ingredients together in a small bowl. Arrange the ossobuco on a large serving dish and sprinkle the remaining gremolata over the top.