

OSSOBUCCO WITH GREMOLATA



USED BRESC PRODUCTS



Bresc Gremolata 450g

INGREDIENTS

10 

- Veal shank including marrowbone 10 pieces
- Bresc Gremolata
- Bresc Statu di Pomodoro
- flour
- olive oil
- 125 grams butter
- 3 onion in rings
- 3 grated carrot
- 3 stalk of celery in pieces
- 3 can of chopped tomatoes
- 1 liter white wine
- 1 liter vegetable or beef stock
- salt and pepper

PREPARATION METHOD

Pepper and salt the shanks and slice here and there. This will prevent the meat from curling up.

Then flour the shanks and fry them well in the butter.

As soon as they are nicely browned, add the sliced vegetable garnish and fry them.

Add a spoonful of Strattu di Pomodoro and the can of chopped tomatoes.

Stir well and add the wine.

Add the broth and cook over low heat with the lid on.

When cooked, the garnish will have thickened somewhat; if not, you can still do this.

Serve the Ossobuco in a deep plate with garnish from the pan; and garnish with a good spoonful of Bresc Gremolata.