Ossobuco



Ingredients

10

- 5 thick slices of veal shank (600 g)
- 3 onions
- 2 carrots
- 35g flour
- oil for frying
- 5 stalks celery
- 25g Bresc Garlic puree
- 750g Bresc Tomato bruschetta
- 50g Bresc Strattu di pomodoro
- 5dl white wine
- 0.5dl olive oil
- 3dl beef stock
- 50g Bresc Erbe Italiano
- salt and pepper to taste

Used bresc products



Bresc Erbe Italiano 450g



Bresc Garlic puree 1000g



Bresc Strattu di pomodoro 450g



Bresc Tomato bruschetta 325g

Preparation method

Sprinkle the shanks with the flour. Chop the onion, carrot and celery into large pieces. Fry the meat in the oil until golden-brown and add the onion, carrot, celery, garlic and Italian herbs. Heat through and add the strattu tomato puree and bruschetta. Add the wine and stock. Leave it all to simmer for about 3 hours, until the meat is done. Season with salt and pepper.

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