



Veal Osso Buco with Cuvee Stella

Ingredients

Four 12-ounce veal shanks
Kosher salt
Freshly ground black pepper
1 cup olive oil
1 cup all-purpose flour
2 carrots, peeled and diced
2 celery ribs, diced
1 yellow onion, diced
6 garlic cloves, sliced
1 cup dry red wine
6 cups chicken stock
3 cups canned plum tomatoes
2 sprigs fresh thyme
1 sprig fresh rosemary
1 bay leaf
1 tablespoon horseradish
2 tablespoons grated lemon zest
2 tablespoons chopped flat-leaf parsley



Directions

1. Lay the veal shanks in a shallow baking pan and sprinkle liberally on both sides with salt and pepper.
2. Wrap each veal shank once so that it holds the bone and meat together in the center. Tie the twine with a good knot.
3. Preheat the oven to 350°F.
4. Heat a large, ovenproof casserole over high heat. Put the oil into the casserole and let it heat.
5. Put the flour in a bowl; dip the veal shanks in it. Brown the veal shanks in the hot oil for about 5 minutes on each side, or until browned on all sides. Remove from the pan and set aside.
6. Add the carrots, celery, onion, and garlic to the pan and cook over medium-high heat for 2 to 3 minutes. Add the wine, bring to a boil, and cook for about 2 minutes, or until reduced by half.
7. Add the stock, tomatoes, thyme, rosemary, and bay leaf to the pan. Return the veal shanks to the pan and bring to a boil over high heat. Once the liquid boils, cover, transfer to the oven, and cook for 2 1/2 hours, until the meat is fork tender and falling off the bones.



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8. Remove the herbs from the braising liquid and discard. Remove the veal shanks and veggies and set aside. Bring to a boil over medium-high heat, reduce the heat, and simmer for 10 to 15 minutes, or until reduced by a quarter. Using a skimmer or large spoon, skim off any grease that rises to the surface. Return the veal and vegetables to the liquid and taste for seasoning.

9. To serve, cut and discard the twine, put a single osso buco in a bowl, and ladle about 3/4 cup of the sauce and vegetables over it.

10. Garnish each osso buco with the fresh horseradish, lemon zest, and chopped parsley and season with pepper. You can also serve this osso buco over a saffron risotto or pappardelle pasta. Wash it down with a glass of Cinque Stelle Cuvee Stella. Salute!