Main dishes / Italy

Osso buco alla milanese



Veal shin braised two hours in wine and stock, finished with a gremolata of zest and garlic.

Time 160 min **Servings** 4

What you'll need.

- [ ] 4 piece Veal shin — cut across, 4 cm thick
- [ ] 60 g Flour
- [ ] 1 piece Onion
- [ ] 1 piece Carrot
- [ ] 2 piece Celery
- [ ] 250 ml Dry white wine
- [ ] 500 ml Meat stock
- [ ] 60 g Butter
- [ ] 1 piece Lemon zest
- [ ] 2 clove Garlic
- [ ] 30 g Parsley
- [ ] Salt and pepper — to taste

Let's make it.

01 Tie each piece round its circumference with kitchen string so the meat stays on the bone.

02 Nick the membrane around the edge in two or three places, or the pieces curl as they brown.

03 Dust with flour and brown them in butter on both sides, four minutes a side.

04 Lift out the meat and soften the finely chopped onion, carrot and celery.

05 Add the wine and reduce it by half, scraping up what has caught on the bottom.

06 Return the meat, add stock to half the height of the pieces and braise covered for two hours on a low heat.

07 Mix the chopped zest, garlic and parsley and scatter it over the osso buco before serving.

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