

Braised Veal Osso Bucco makes 8 orders

8ea.- Veal shanks, 16oz.
2Tbsp- Salt and Pepper Blend
½ cup Flour All Purpose
1 Cup Pomice olive oil
5oz. (wt)- Carrots ¾”dice
5oz. (wt)- Celery ¾” dice
5oz. (wt)- Yellow onions ¾” dice
1 ½ tsp. thyme fresh rough chop
1 ½ tsp. Rosemary fresh rough chop
1 Tbsp. Cilantro, rough chop
¼ cup Garlic rough chop
1 cup Cabernet
1 cup Roma tomatoes ¼:” dice
4 Tbsp Tomato paste
32 oz. Water
16oz. (wt.) veal Demi

Preparation instructions

1. Season the top and bottom of the shanks with the salt and pepper then dredge in the flour on both sides.
2. In a large handled sauce pot heat the oil over high heat. Cook the shanks on both sides until golden brown. Remove from the pan and set on a sheet pan.
3. Rough cut carrots, celery and onions into ¾” dice and wash if necessary. Reduce the heat on the sauce pot to medium high heat and sauté the vegetables for 3-4 min. Rough chop the thyme, rosemary and cilantro with the stem, add to the sauce pot with the garlic and cook for 5-6 min. Add the red wine and cook to reduce by half.
4. Dice the roma tomatoes into ¼”dice then add to the sauce pot along with the tomato paste and cook for 2 min. Add the cooked veal shanks back into the sauce pot, cover with a sheet pan then cook in a 325 degree oven for 2.5 to 3 hours just until tender.
5. Carefully remove the shanks from the sauce pot and place in a pan to cool. Pass the sauce through a china cap and discard the solids. Place the liquid into a sauce pot set on medium high heat and reduce to a sauce consistency. Skim off any excess oil from the sauce.