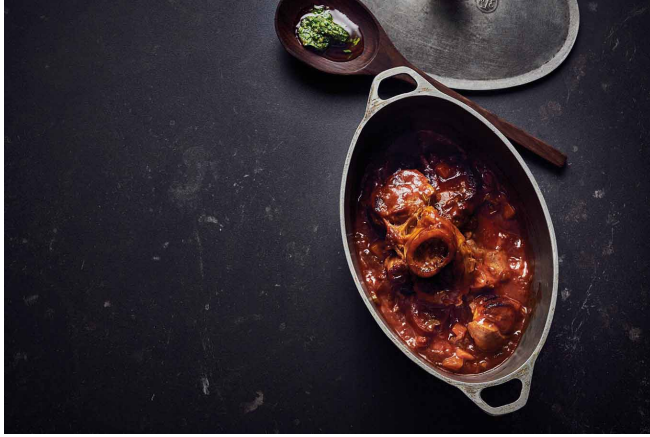




Ossobuco

Recipe by V-ZUG Ltd.



Preparation
Cooking
time
Portions 4

braised veal shanks with gremolata

Ossobuco

4 veal shanks (each about 250 g)
Some salt
Peanut oil for searing
2 onions, chopped
2 carrots, cut into 5 mm cubes
2 stalks of celery, cut into 5 mm cubes
1 tbsp tomato purée
100 ml white wine
400 ml veal stock
200 g tomato sauce from a jar
1 tbsp cornflour
2 bay leaves

Gremolata

1 bunch of flat-leaved parsley, chopped
1 clove of garlic, chopped
1 unwaxed lemon, zest only
1 tsp cumin powder
5 tbsp olive oil
1 tsp salt





Additional information

Created on

26.01.2022

