

Osso Buco Milanese Style



This is the recipe that we made on Tuesday 21st June when we broadcasted Robbie Bucks evening show live across NSW and ACT from the cafe.

Ingredients

3 sticks of diced celery
1 onion diced
1 leek diced
8 cloves garlic diced small
6 sprigs thyme
3 tbsl continental parsley
1 cup white wine
1 ltr chicken/beef stock
1/3 cup lemon juice
4 pieces Osso Buco
A little oil

Method

Heat heavy based deep pan, add a little oil and seal both sides of the Osso Buco - you can flour meat first if you like

Set aside meat Saute celery, onion, leek, thyme until soft, add meat back in.

Add wine and cook off alcohol on high heat

Add stock, and simmer for up to 4 hours

Add garlic, parsley and lemon juice

Serve with Risotto, polenta or mash potato

If preferred you can make a gremolata with zest of one lemon, parsley and garlic as above, delete the lemon juice form the ingredients, mix garlic, zest and parsley together and sprinkle over meat before serving, this is the more traditional way