

Braised Veal Osso Buco with Gremolata





Instructions

1. Season shanks with salt and pepper and dredge in flour.
2. Brown in olive oil in a Dutch oven, then remove and set aside.
3. Sauté onion, carrots, celery, and garlic until soft. Stir in tomato paste and cook 1 minute.
4. Deglaze with white wine and cook 2–3 minutes. Add broth and thyme.
5. Return shanks to pot, cover, and simmer on low for 2–2.5 hours, until tender.
6. Combine gremolata ingredients and sprinkle over the top before serving.

Share

Related Recipes



