



READY TO COOK
BY HARRIS FARM

BRAISED OSSO BUCCO WITH HERBED LEMON RISONI



PREP
15 min



COOK
3 hrs



SERVES
4

INGREDIENTS:

- > 1 Brown onion
- > 1 Carrot
- > 2 Celery Stalks
- > 3 Garlic cloves
- > ¼ Bunch Parsley
- > 5-7 Thyme Sprigs
- > 1kg Osso Buco
- > 200g Portobello Mushrooms
- > 400g Chopped Tomatoes
- > 2 Tbsp Tomato Paste
- > 500ml Beef Stock
- > 500g Risoni
- > 1 Lemon

WHAT YOU'LL NEED FROM YOUR PANTRY:

- > 1 Cup Red Wine
- > 2 Bay Leaves
- > 2 Tbsp Worcestershire Sauce
- > 1 Tbsp Brown Sugar
- > Olive Oil
- > Salt and Pepper

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METHOD - GET COOKING!



1 Preheat the oven to 160°C. Finely dice the onion, carrot, and celery, and finely chop the garlic. Set aside. Pick and chop the thyme and roughly chop the mushrooms. Wash, pick, and finely chop the parsley. Set aside for garnishing.

2 Bring a large casserole dish to high heat. Drizzle with olive oil and sear the meat for approximately 2 minutes on each side until golden brown. Remove from the pan and set aside on a plate.

3 Mix the flour with ½ cup of hot water, whisking well. Slowly add to the onion soup while stirring. Cook for another 10-15 minutes.

4 Add the chopped tomatoes and cook for 1 minute, then add the red wine and bring to a boil. Cook for 3 minutes, stirring occasionally. Add the tomato paste and stock. Bring to a boil, then simmer for 10 minutes. Season with salt, pepper, and brown sugar. Add the bay leaves and place the meat back into the casserole with the lid on.

5 Place into the oven and cook for 2 ½ hrs. Uncover, remove excess oils, cook for another 30 minutes in the oven at 180°C. Meanwhile, bring a large pot with salted water to a boil. Add the risoni and cook per packet instructions. Drain well, and season with salt, pepper, and the juice of ½ a lemon. Mix through the chopped parsley and serve with the braised osso buco. Enjoy.

CHEF'S TIPS FOR COOKING AND LEFTOVER...

- There won't be any leftovers this time!



FEEDBACK OR QUESTIONS?

Shoot us an email at:
online@harrisfarm.com.au

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