

## **Osso Bucco with Gremolata and Soft Polenta**

There are many versions of this delicious dish, some use red wine but we prefer a white wine in the slow cooking – however, we finish it with our Pinot Noir Glaze. Osso Bucco is traditionally the shin of veal, but you can use shin of beef if you prefer. Best sourced from your local butcher if you have one. You will need a casserole dish with a lid or something similar.

The addition of the Gremolata is an absolute must to elevate this dish from merely a stew to a sublime indulgence.

### **Ingredients – Osso Bucco**

- 4 Pieces of osso bucco – dusted in seasoned flour
- 1 brown onion – peeled and roughly chopped
- 2 celery sticks – cut into small dice
- 2 carrots – peeled and cut into small dice
- 1 leek – cleaned well, quartered and sliced
- 4 garlic cloves – peeled and crushed
- 1 can good quality tomatoes
- Pancetta – 3 slices roughly chopped
- 4 dried bay leaves
- Dried marjoram – 1 tbs
- Salt and pepper
- White wine - approx 200ml or CHARDONNAY GLAZE
- Veal or Chicken stock – enough to cover the contents of the roasting pan.
- PINOT NOIR GLAZE

### **Directions**

1. In the casserole, sauté the pieces of osso bucco then the pancetta in a little oil until golden brown, you may need to do

them one at a time, depending on their size and the size of your dish. You can also use a frypan if you prefer.

2. Cover the meat with the chopped vegetables, tomatoes, bay leaves and marjoram and pour over the white wine and enough stock to cover. Season well with salt and pepper.
3. Cover the casserole with a double layer of baking paper then the lid and cook for 4 hours at around 140c or until the meat is tender and falling off the bone. You can use a slow cooker if preferred.
4. Carefully remove the meat, remove the marrow bones, taking care not to dislodge the beautiful marrow – set these to one side and shred the meat into chunks, removing any sinew or fatty pieces.
5. With a potato masher, roughly mash the sauce until it thickens, check the seasoning, and stir through some chopped fresh parsley and the shredded meat.

### **Ingredients – Gremolata**

- 1 bunch of continental parsley - leaves picked and finely chopped\*
- 1 lemon - zest and juice
- 2 cloves of garlic - peeled and crushed

Mix the above and set aside. Make just before serving the finished dish to ensure the freshness of the flavours.

### **Ingredients – Soft Polenta**

- 1 cup of polenta
- 3 cups of water
- Herb Garden Salt – to taste
- 1 cup of milk
- Large knob of butter
- Cream and grated parmesan to personal taste

## **Directions**

1. Bring the water to the boil and season with Herb Garden Salt to your own personal taste – I use around 1 tspn as polenta can be very bland.
2. When the water is boiling, pour 1 cup of polenta in a slow stream and whisk to incorporate. Switch to a wooden spoon and stir constantly until thickened, simmer for 10 minutes.
3. At this point it will be very thick – add enough milk to get a creamy consistency, then add the butter and cream to personal preference – we like a decadent polenta for special occasions. Test the seasoning before serving.

To serve, place a large spoon of the polenta onto a serving bowl, cover with the Osso Bucco. Sprinkle with grated parmesan and the Gremolata and drizzle the pinot noir glaze around the base of the polenta. The reserved marrow bones should be added last, they may need a quick reheat. This is a fantastic make ahead dish, the flavours will actually improve with standing.

You can also use our CHARDONNAY GLAZE instead of the white wine or PINOT NOIR GLAZE – it's a great dish to customize and experiment with.

You can also serve with the traditional Risotto Milanese, with pappardelle pasta or even with mashed potatoes.

\*Use the parsley stalks from the gremolata in the osso bucco, just make sure they are finely chopped first.

