

# Osso Buco with Gremolata and Risotto Milanese

*Serves 4:*

## Ingredients

### Osso Buco:

4 veal shanks, cut 1 1/2 - 2 inches thick  
kosher salt and pepper  
1/2 cup all purpose flour  
1/4 cup canola oil  
1 tablespoon olive oil  
1 small carrot, diced  
1 celery stalk, diced  
1 small red onion, diced  
1 cup crushed italian plum tomatoes  
2 cups dry red wine  
2 cups veal or chicken stock, preferably homemade  
1 teaspoon each thyme, oregano, and/or sage, chopped  
1/2 teaspoon freshly grated lemon zest

### Gremolata:

zest of 2 lemons, grated  
2-3 garlic cloves, finely minced  
1/4 cup flat italian parsley, chopped

### Risotto Milanese:

3 tablespoons unsalted butter  
1 small red onion, minced  
1 large pinch of spanish saffron threads  
1 1/2 cups arborio rice  
kosher salt and freshly ground black pepper  
1 cup dry white wine  
3-4 cups chicken stock, preferably homemade  
1/4 cup freshly grated Parmesan cheese

## Preparation

Preheat oven to 325.

Heat vegetable oil in cast iron dutch oven or heavy pot.

Season veal shanks and dredge lightly in flour.

Sear meat in pot until lightly browned on both sides.

Remove meat from pot, wipe out excess oil, add olive oil to heat.

Sauté carrot, celery and onion until translucent.

Add meat back to pot, along with tomatoes, wine, stock, herbs and lemon zest.

Cover and place in oven for 2 1/2 hours, until veal is tender.

Taste for seasoning and adjust if needed.

Make Gremolata: chop zest, garlic and parsley together, until well combined.

Serve as a condiment with Osso Buco, or fish and poultry dishes.

Prepare Risotto Milanese: in medium saucepan, melt butter over medium-high heat.

Sauté onion with saffron in butter, until onion is translucent and saffron has melted.

Reduce heat to medium.

Add rice and stir until rice is coated with fat, about 1 minute.

Add wine and simmer until liquid is absorbed, about 3 to 5 minutes.

Warm chicken stock in a small saucepan over low heat.

Add 1/2 cup chicken stock, stirring until liquid is absorbed.

Repeat, adding a 1/2 cup of stock at a time, until rice is cooked but al dente, 20-25 minutes total.

Finish with remaining tablespoon of butter and grated Parmesan.

Adjust seasoning if needed.

Serve risotto immediately, topped with Osso Buco. |

Garnish with Gremolata.

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