

## Osso Buco AND Gremolata

### EQUIPMENT

SMALL MIXING BOWLS, CASSEROLE DISH, CHEF KNIFE, MICROPLANE, TONGS

### INGREDIENTS

2X Osso Bucco, 1 TIN CRUSHED TOMATOES, 1 TIN WHOLE PEELED TOMATOES, 4 CLOVES OF GARLIC, 2 BIRDS EYE CHILLI, 1 LEMON, 500GM CHICKEN STOCK, 15 SAGE LEAVES, ¼ BUNCH OF PARSLEY, ¼ BUNCH BASIL, SALT, OLIVE OIL, PARMESAN CHEESE

### METHOD

FINELY SLICE 2 CLOVES OF GARLIC AND 1 CHILLI AND SET ASIDE

HEAT THE CASSEROLE DISH OVER MEDIUM HIGH HEAT AND ADD A LITTLE OIL, SEASON THE OSSO BUCCO LIBERALLY WITH SALT AND ADD TO THE PAN, COOK OVER MEDIUM HIGH HEAT FOR 2-3 MINS UNTIL CAMELISED TURN OVER AND REPEAT

ONCE THE OSSO BUCCO IS CAMELISED ADD THE SLICED GARLIC, CHILLI AND SAGE LEAVES AND SAUTÉ FOR ANOTHER 30 SECONDS

ADD THE CRUSHED AND WHOLE TOMATOES, STOCK AND A LITTLE EXTRA SALT. PLACE IN A PRE-HEATED OVEN COMBI SETTING 155 DEGREES FOR 2 HOURS

TO MAKE THE GREMOLATA FINELY GRATE THE LEMON AND PLACE IT IN A SMALL MIXING BOWL, CRUSH AND CHOP THE GARLIC, DE-SEED THE CHILLI AND FINELY DICE AND ADD TO THE BOWL

PICK THE PARSLEY AND BASIL LEAVES AND FINELY CHOP AND ADD TO THE BOWL, ADD A LITTLE SEASONING MIX WELL AND SET ASIDE

ONCE COOKED REMOVE THE OSSO BUCCO AND PLACE IN THE MIDDLE OF A LARGE SERVING PLATE, GENEROUSLY SPRINKLE OVER THE GREMOLATA AND FINISH WITH GRATED PARMESAN AND A FEW SPRIGS OF BASIL

### HINTS & TIPS

- Osso Bucco COMES FROM THE SHIN OF THE BEEF, IT IS A SECONDARY CUT THEREFORE CHEAP BUT FULL OF FLAVOUR, LONG SLOW COOKING IS THE KEY
- SERVE THIS WITH SOME CHEESY POLENTA AND A CRISP GREEN SALAD FOR A DELICIOUS DINNER
- FOR A DIFFERENT SPIN ON PASTA, REMOVE THE BONE ONCE COOKED AND BREAK UP THE MEAT AND TOSS IT AND THE SAUCE THROUGH SOME FRESH PASTA