



CALIFORNIAN OSSO BUCCO WITH GREMOLATA



QimiQ BENEFITS

- Quick and simple preparation
- Problem-free reheating possible



25



easy

INGREDIENTS FOR 10 PORTIONS

FOR THE OSSO BUCCO

500 ml	QimiQ Sauce Base
10	Veal shank(s), 7 oz each
250 g	AP Flour
	Salt and pepper
150 ml	Olive oil
100 g	Onion(s), minced
100 g	Celery, diced
100 g	Carrot(s), diced
	Lemon peel
50 g	Garlic, minced
	Rosemary
	Sage
	Thyme
150 g	Tomato paste
500 ml	Red wine
1000 ml	Beef stock

FOR THE GREMOLATA

100 g	Pine nuts
200 g	Cranberries
100 g	Kumquat
100 g	Lemon(s), peeled
50 g	Basil, minced
20 g	Orange zest

METHOD

1. Season the veal and dust with flour. Sear in hot olive oil on all sides until lightly browned. Remove from the pan and put to one side.
2. Sauté the onion, celery, carrots, lemon zest and garlic in olive oil in a braising pan. Continue to cook at medium heat until lightly brown. Add the tomato paste and cook for a further 10 minutes.
3. Douse with the white wine and reduce by half. Add the beef stock and veal, cover the pot and place in a hot oven for approx. 2 hours. Remove the lid for the last half hour.
4. Remove the veal and arrange on plates. Stir the QimiQ Sauce Base into the pot, bring back to a boil and cook for a further 5 minutes.
5. Strain the sauce through a fine sieve.
6. For the gremolata, toast the pine nuts in a dry skillet until golden and chop finely.
7. Fold the kumquats, cranberries, lemon, basil and orange zest into the pine nuts.
8. Pour the hot sauce over the veal and serve sprinkled with the gremolata.