



Osso buco veal a la Milanese

Ingredients

For the osso buco

- 1 1/2kg osso buco veal
- **100g Hunter Sauce (Art. 55737)**
- **50g of Gravy Sauce (Art. 43881)**
- 100g of celery
- 100g of carrot
- 100ml of red wine
- 50ml of olive oil
- 1 tbsp tomato paste

For the risotto

- 50g of butter
- 2 tbsp of olive oil
- 1g of saffron powder or stamen
- 1 large finely-chopped onion
- **2 tsp of Garlic Paste (Art. 55014)**
- **20g Chicken Bouillon Premium (Art. 43951)**
- 250g of arborio rice
- 800ml of water
- 100ml of white wine
- 100g grated parmesan cheese

Cooking instructions

1. In a pot, combine all the ingredients for the pumpkin soup, excluding the butter, and bring to a boil.
2. Use an immersion blender to smooth the mixture, then add the butter off the heat to incorporate.
3. Assemble the dish by starting with a few shrimp chips, placing the shrimp on top, followed by the dumpling, and finally, the foam. Pour hot soup over and sprinkle with a little powdered beetroot.

For the osso buco

1. In a large saucepan with hot olive oil, sauté the veal pieces which have been lightly salt and peppered.
2. Cut the vegetables into large slices and also sauté them. Extinguish with the wine.
3. Add the water (around one litre) to cover. Add the Hunter Sauce, the Gravy Sauce and the tomato paste.
4. Stir, cover the saucepan and cook for 2 hours on low heat. Or bake the meat in the oven at 150 °C for approximately 2 1/2 hours.

For the risotto

1. In a saucepan, bring to the boil the water with the Chicken Bouillon Premium and the saffron.
2. In a low, open saucepan, sauté the onion with olive oil so as to caramelize and after add the garlic and the rice. Continue for 2 minutes. Extinguish with the wine and continue with the stock, gradually stirring it continuously.
3. Once done, seal it with the butter and parmesan away from the heat.

Serve the osso buco with risotto and pour over the sauce.